

NAS DEL GEGANT – ESCODA SANAHUJA

Catalunya



APPELLATION: Conca de Barberà

BLEND: Cabernet Franc, Carignan, Grenache, Merlot

WINEMAKER: Joan-Ramon Escoda

VINEYARD: _____

Conca de Barberà is a small DO in Catalunya, sandwiched between Penedés, Costers del Segre and Tarragona. It has cold winters and hot summers which are tempered by cool winds from the sea. Grapes are sourced from several parcels of 12 to 30 year-old vines, grown on limestone and clay soils at between 450 and 600m altitude, with a variety of different expositions.

VITICULTURE: _____

Viticulture is biodynamic. Vegetation is left between the rows to encourage biodiversity. A small farm on the premises keeping sheep and chickens supplies organic compost. The soils are covered with a vegetal mulch, which helps maintain moisture, crucial in the dry climate.

WINEMAKING: _____

Grapes are carefully hand harvested into small cases and undergo careful selection. Bunches are de-stemmed and the fruit is crushed into concrete tanks to where fermentation takes approximately one week, using wild yeasts at ambient cellar temperature. The wine is then pressed and moved to amphora to age for 9 months before bottling unfinned and unfiltered. No sulphur is added at any stage.

WEBSITE: <http://celler-escodasanahuja.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Very pure and well-balanced with a nose of sour black cherry, sweet cassis, and savoury notes. The palate is fine, supple and rounded and there's an irresistible energy.