

VINYA DE LA GLÒRIA - JOAN D'ANGUERA

Catalunya



APPELLATION: Montsant

BLEND: Garnacha

WINEMAKER: Joan and Josep d'Anguera

VINEYARD: _____

Grapes are sourced from two terraces within the north facing Finca l'Argatà vineyard in the village of Darmós. Joan and Josep noticed a difference in the taste of these rows and decided to vinify them separately. Yields are low, around 500-800kg per hectare. Soils are sandy limestone. Vines are 45-50 years old and bush trained. The climate is Mediterranean with continental influences and altitude is around 200-300 metres above sea level.

VITICULTURE: _____

All vineyards are dry farmed following organic and biodynamic practices, certified by CCPAE and Demeter respectively.

WINEMAKING: _____

Grapes are hand harvested and must is fermented as whole clusters using indigenous yeasts in concrete vats. Wine is naturally cold settled during winter, and ages for 24 months in old oak barriques before being bottled unfiltered and unfiltered. It rests for a further year in bottle before release.



TASTING NOTES:

Concentrated and mineral with savoury and floral notes. Chalky tannins provide textures and there is a long finish and great freshness.

WEBSITE: <http://www.cellersjoandanguera.com/>

This wine is suitable for vegans and vegetarians.