

# ELS - ESCORPINS - ENCLÒS DE PERALBA

Catalunya



**APPELLATION:** Vino de España

**BLEND:** Garnacha (90%), Garnacha Blanca (10%)

**WINEMAKER:** Leo and Roc Gramona

**VINEYARD:** \_\_\_\_\_

Grapes come from the Mas Escorpí vineyard, a 0.33ha plot in Serral d'en Fontanals in Sant Sadurní d'Anoia, owned and farmed by the Gramona family. The Garnacha vines are around 20 years old and are co-planted with a small amount of Garnacha Blanca. The soils are chalky clay with large rounded chalky pebbles, the altitude is 250 metres.

**VITICULTURE:** \_\_\_\_\_

The plot is worked biodynamically

**WINEMAKING:** \_\_\_\_\_

Grapes are hand harvested in mid-September. They rest overnight in the winery, before being partially destemmed, keeping the berries whole. 25% of the grapes are kept as whole bunches and aren't crushed. Fermentation, with native yeasts, is in three open top barrels, one new oak, the others neutral. They punch down three times per day. After fermentation the grapes are pressed into 300 litre barrels where they undergo malolactic fermentation and age for 12 months. Bottled without fining or filtration.

**WEBSITE:** n / a

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Fresh red and black fruit and violet notes on the nose. Juicy and fresh in the mouth, with well integrated acidity, a firm tannin structure and a long finish.