



Soils and Vines

Two very old vineyards of 72 and 95 year old, located at an altitude of 900m above seal level on a north facing hillside. Sustainable Viticulture. Calcareous soils with a sandy loam texture allowing a good water infiltration and good aeration suitable for indepth development of the roots. Extremely low yield of 750gr per vine or 5Hl/Ha.



Grape Variety

Bobal



Vinification

Selection of the grapes in the vineyard during harvest in crates of 15 kg. The grapes are cooled to 4C for 24 hours. Fermentation in 1,000L wooden casks. The cap is very gently submerged by hand during fermentation. Total period of fermentation and maceration is 26 to 34 days. Only free run wine is used. Barrel aging for 18 months in carefully selected new French oak barrels of 225L.

Limited production

