Grenache Noir 2014

Viticulture
Cultivar: Grenache noir, GN 136
Rootstock: SO4
Planted: 2007
Row direction: SW/NE
Plant density: 2667 vines/ha
Soil type: Cartref
Trellis system: Bush vine
Pruning: 2 eye spurs
Irrigation: Supplementary drip
Picking date: 27/03/2014
Balling: 25,1

Winemaking
Bunch and berry sorting: By hand
Crushing and destemming: Delicate processing
Pump overs: 3 times per day
Cold soak: No
Yeast: Syrah yeast
Fermentation temperature: 25 – 28°C
Wood maturation: 20 months in 300l French oak barrels

Wine Analysis
Alcohol %: 14%
pH: 3.55
Total acidity: 5.4
RS: 2.9
Total SO²: 75

Tasting Notes
Our Grenache Noir shows expressive, appealing, savoury aromas and ripe berry flavours on the nose, underlined with spicy, salty notes. The palate evokes a succulent spicy taste which carries through to the finish of this graceful wine.