

White Grenache 2022

VINTAGE
2022

HARVEST:
Hand-picked

AREA:
D.O. Terra Alta (Catalonia, Spain)

ENTRY TO THE WINERY:
Small destemmer

GRAPE VARIETIES:
100% White grenache,

CONTROL OF MATURATION:
Tasting and analytical (control of weight, % vol. potential and acidity)

TYPE OF WINE:
White 8% oak matured

PRODUCTION:
6.001 bottles of 750ml

%VOL
14,0%

LOT
L-2308

BOTTLING DATE
31/01/2023

ELABORATION:

The alcoholic fermentation takes place in stainless steel vat (90%) and 10% in a new French oak barrel of 300L. Also, in the barrel, takes place the "batonage" and ageing, for 3 months. The final blend is 90% of young wine and 10% from the barrel. Before to be bottled, is clarified and lightly filtered, sediments may form.

CONCEPT:

Traditionally, in the Terra Alta, whites and reds were produced by the skin contact maceration process. This wine combines the idea of the traditional production (24 hours skin contact maceration) and looking for a current style. With the skin contact maceration and the work with the barrel and the final blend, the wine is fresh, silky in mouth, but without to mark the wine with the barrel

TASTING NOTE:

A clean, médium intense nose with red apple, fennel, a bit of lemon peel. Mouth filling and smooth textured palate, full of ripe, sweet fruits like Cavaillon melon, pear, red apple. Very well integrated oak supplying a bit of spiciness, complexity and pleasant bitterness on the long finish. Garnacha Blanca has great potential in Terra Alta and this wine proves the point!



No aging



We recommend tasting it at 10°C



Crop of dry land



Hand-picked



Low production vineyards, below 50% of the authorized



Low sulfur level, below 50% of the authorized to organic wines



Suitable for vegans



Reserve from the Biosphere

Naturalment Blanc 2022

VINTAGE
2022

HARVEST:
Hand-picked

AREA:
D.O. Terra Alta (Catalonia, Spain)

ENTRY TO THE WINERY:
Small destemmer

GRAPE VARIETIES:
100% White grenache,

CONTROL OF MATURATION:
Tasting and analytical (control of weight, % vol. potential and acidity)

TYPE OF WINE:
No oak white

PRODUCTION:
3.402 bottles of 750ml

%VOL
13,5%

LOT
L-2304

BOTTLING DATE
19/01/2023

ELABORATION:

A week before the harvest a pied de cuve is prepared in the vineyard, letting the wild yeast reproduce. When the grapes enter the winery, they are left in contact with the skins at a low temperature for 24h. Afterwards it is pressed and inoculated with the pied de cuve. The fermentation is carried out in a stainless steel vat. Before bottling the wine is clarified and lightly filtered, therefore sediments may form.

TASTING NOTE:

Interesting, slightly color between amber and pinky. Nose a bit phenolic, yet clean and precise. Firm on the palate with tannins and a balanced acidity level. Complex with some yellow apple, a zesty and mineral character, a light nutty sensation. Remarkably long finish in which spiciness and well-dosed tannins make you want to take another sip.



Wild
yeast



Spontaneous
fermentation



Starter in
the vineyard



No
aging



We recommend
tasting it at
10°C



Crop
of dry land



Hand-picked



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authorized



Low sulfur level,
below 50%
of the authorized to
organic wines



Suitable for
vegans



Reserve from
the Biosphere

Serendipity Double Mass 2022

VINTAGE
2022

HARVEST:
Hand-picked

AREA:
D.O. Terra Alta
(Catalonia, Spain)

ENTRY TO THE WINERY:
Small destemmer

GRAPE VARIETIES:
100% Red grenache,

CONTROL OF MATURATION:
Tasting and analytical (control of weight, % vol. potential and acidity)

TIPO DE VINO:
Sweet Black

PRODUCTION:
2.686 bottles of 750 ml

%VOL
13,5%

LOT
L-2309

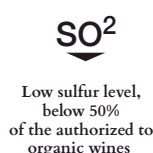
BOTTLING DATE
01/02/2023

ELABORATION:

We do a "pie de cuvée" in the vineyard, we harvest 50 kg of grapes, break them up and leave them in a stainless steel jar in the vineyard until the spontaneous fermentation starts. When the "pie de cuvée" is fermenting tumultuously, we take it to the winery and start multiplying the native yeast until we have enough volume to start the fermentation for the whole volume which is kept at a low temperature. Five days after the "pie de cuvée", we harvest the grapes, de-stem them and introduce them into a stainless steel vat and leave it overnight. After this short maceration, a saignée is done and a part of the juice goes into another vat for the elaboration of the "Serendipity Rosé", in the original vat there are left more skins than juice (double mass) for the elaboration of the "Serendipity Double Mass". When the juices are divided is when the "pie de cuvée" is added and the fermentation is carried out at 16°C. During the alcoholic fermentation the skins are slightly worked by a short and soft pumping over every day, only wetting the top of the skins to avoid extracting too much tannins. When the fermentation is finished, the wine is left on fine lees for 4 months. To finish, it is filtered lightly before bottling, sediments may be formed.

TASTING NOTE:

Medium garnet colored with an appealing, red fruit dominated nose. Strawberry, raspberry, sweet red cherries; rose petals and a bit of white pepper too. Sweet juicy fruit takes the lead on the palate, light bodied, light tannins, balanced 13,5 % alcohol. Easy drinking, medium length, very pleasant.



Ennak + 2019

VINTAGE
2019

HARVEST:
Hand-picked

AREA:
D.O. Terra Alta (Catalonia, Spain)

ENTRY TO THE WINERY:
Small destemmer

GRAPE VARIETIES:
Cabernet Sauvignon (52%) Carignan (28%), Alicante bouschet (20%)

CONTROL OF MATURATION:
Tasting and analytical (control of weight, % vol. potential and acidity)

TYPE OF WINE:
Red 12 months oak matured.

PRODUCTION:
5.750 bottles of 750ml and 100 bottles of 1500ml

%VOL
14,0%

LOT
L-219

BOTTLING DATE

ELABORATION:

We make three vinifications *Carignan* harvested with as much phenolic maturation as possible, full fermentation with skins, at 22 °C, 2 pumping over daily 30', in order to get a good structure from ripe tannins. Malolactic fermentation in tank. Another of *Tempranillo & Merlot*, vinified together at 16°C, "cooked" at low temperature, pumping over as much as possible the first 24 hours in order to extract color and aromas. Then 2 times daily 30'. End of alcoholic fermentation without skins, in order do not extract strong tannins. Soft pressing, malolactic fermentation in tank. And another of *Cabernet sauvignon*, harvested with as much phenolic maturation as possible, full fermentation with skins, at 20°C, 2 pumping over daily 30', in order to get a good structure from ripe tannins.

MATURATION:

12 months in French oak barrels, different for each vinification:
Carignan: 300 L barrels of French oak, medium long toast.
Tempranillo & Merlot: 300 L barrels of French oak, medium toast.
Cabernet sauvignon: 225 L barrels of French oak, high toast
Malolactic fermentation in tank. All the barrels are tasted in order to decide the final blend.

TASTING NOTE:

Intense ruby color. Fruit driven nose showing ripe black fruits (blackberry, blueberry), high quality oak, black pepper, warmth. In the mouth a deeply intense, very structured wine. Perfectly ripe yet grippy tannins, cedar and vanilla from oak, perfect balance between alcohol and acidity, and a balanced fruit concentration. Powerful but sophisticated with excellent length. A wine to keep.



12
Months



We recommend
tasting it at
16°C



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of dry land



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