

VINYES TROBADES

Vinyes Trobades is an approach aiming at safeguarding old grapevines, local varieties and the wine culture of the local area. It is an initiative by Slow Food Terres de Lleida and L'Olivera as part of the Cultures Trobades project, with the goal of claiming the common legacy of our seeds and rescuing them from oblivion and patents.

RED WINE
2021

Varieties
Trobat (100%)



TERROIR

Weather

The climate is continental Mediterranean, with cold dry winters and hot summers tempered by the soft evening breeze blowing in from the sea that cools the night, particularly during the ripening season. The scarce rainfall is concentrated in autumn and spring (350-450 mm yearly).

Original land plots

The grapes come from old vines and ancient varieties in the process of being preserved on the Collections estates in Vallbona de les Monges, using original material mainly from the pre-Pyrenees area of Lleida.

Soil

Chalky clay soil with variable levels of stoniness and depth.

Features of the 2021 vintage

The 2021 vintage was close to the average of the sub-area, in contrast to the last three years, which had been more heterogeneous. The snowfall in January loaded the depth profile of the soil and this allowed the plant to reach the harvest with moderate water stress, ideal for the final quality of the fruit. A single episode of rain during the harvest allowed us to harvest in very good sanitary conditions. In terms of temperatures, it has been a year with exceptionally high peaks in June, August and September, with a usual average for the rest of the year and with cool nights during September and October, which has allowed a very balanced maturation.

THE WINE

Viticulture and wine processing

Organic dry farming. Manual harvest in crates and manual selection of the grapes on the vine. If necessary, the grapes go through an on-table sorting process at the winery. The grapes are fermented in small 500-litre vats at a controlled temperature and undergo regular manual punch-down (pigeage).

Analysis

Alcohol content: 11.5%
Total acidity: 3.44 g/l (sulphuric acid)
Volatile acidity: 0.56 g/l
Residual sugar: 2.2 g/l
Total sulphur: 30 mg/l
pH: 3.66

Tasting notes

Red colour with purple edging. Aromas of berries, on a background of balsamic and spicy notes of pepper. On the palate it is a very fresh and long wine, with an intense aftertaste where the memories of red fruit return. Goes well with medium-intensity dishes, such as mountain rice, white meat or baked poultry. Also recommended with appetizers, charcuterie or grilled and roasted vegetables.