Naltres





Varieties

Garnatxa Negra (50%) Cabernet Sauvignon (30%) Ull de llebre (20%)



TERROIR

Weather and features of the vintage

Climate is Mediterranean Continental, with cold dry winters and hot summers tempered by "la marinada", the wind blowing from the sea in the evening, helping cool nights down, particularly during the ripening season.

The 2014 vintage had the usual cold winter you would expect in our continental climate area. It rained moderately and evenly in the spring. Temperatures for this vintage were moderate during summer and the beginning of autumn, and rainfall levels were high at 197mm. This had a significant impact on harvest conditions and made it necessary to monitor ripening closely and select the fruit very strictly. Harvest dates were the usual for our region, starting on September 5th until October 13th.

Original land plots and varieties

Vallbona de les Monges plots. Garnatxa Negra, Cabernet Sauvignon and Ull de llebre.

THE WINE

Production

Harvested by hand in small 10-12 kg (22-26 lb) crates, the grapes undergo 'whole-grape fermentation' in tanks, with periodic punch down, at a temperature of 25-28°C (77-82°F). Aged in tanks.

Analysis

- Alcoholic content:
- Total acidity:
- Volatile acidity:
- Residual sugar:
- Total sulphur:
- 15% 3,0 g/l (sulphuric acid)
- 0,44 g/l
- 0,11 g/l (glucose & fructose)
- 11 mg/l

Tasting notes and food pairings

A moderate ruby colour with purple tones. On the nose, it is worth noting its intensity, with ripe berry (strawberry, blackberry) notes, vegetable touches (smoky grilled peppers) and reminiscent sweet (cinnamon) aromas. On the palate, it is sweet and balanced, with freshness and body, and a lingering, pleasant finish. Sweet, ripe tannins blend nicely with the wine's good acidity. Hints of red-fruit jam.

Ideal with all kinds of meat, Iberian hams and cheeses.

