
RED WINE
2019
DO Catalunya

Varieties

Grenache (54%)
Merlot (46%)



ARRAONA

This wine takes its name from the old Iberian village of Sabadell. It was created on the Can Gambús property in the Sabadell Agricultural Park with the aim of reclaiming the wine-growing past of the city and recovering agricultural, cultural and landscape values.

TERROIR

Weather and features of the vintage

The Can Gambús estate in the Sabadell agricultural park enjoys a Mediterranean climate with fairly hot summers and mild winters. The 2019 vintage is characterized for being typically mediterranean, with a lenient winter and a wet spring, with an accumulated rainfall up to 120mm and temperatures not exceeding 25°C. This conditions stimulate the gradual growth of the vine, developing a good balance between vegetative growth and flowering. The summer began with a strong heat wave and an episode of heavy rain in July. This fact made an increase of the water available in the soil which promoted good ripening of the grapes.

Original land plots

Vineyards of the Can Gambús estate in the Sabadell Agricultural Park.

THE WINE

Production

The grapes are hand-picked into 10-kilo crates and selected on the wine. They are then destemmed and softly crushed before performing a 72-hour cold soak. After that they are fermented with selected yeasts at a controlled temperature of 22-24°C to extract the fresh varietal notes from the wine and are punched-down twice a day through to devatting. The grapes are removed when half-fermented in order not to extract too much tannic structure, giving a fine and well-balanced wine. They are aged on the lees in a stainless steel tank for 3 months and then in a French oak barrel for 3 months.

Analysis

- Alcohol content: 14%
 - Total acidity: 3,44 g/l (Sulphuric acid)
 - Volatile acidity: 0,30 g/l
 - Residual sugar: 0,6 g/l (glucose+fructose)
 - Total sulphur: 55 mg/l
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TASTING NOTES

Bright, lively red colour, full to medium body with violet tinges. In the nose we find a number of smoked bouquets and vanillas from the barrel. The red fruit and deep wood aromas are noticeable and the floral aromas (violet) slowly appear. Pleasant in the mouth, with a velvety profile and marked acidity, making it ideal for pairing with fatty dishes such as meat and stews. Serve preferably at temperature of between 10 and 12°C.



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