

ARRAONA NEGRE

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.

RED WINE

2020

DO Catalunya

Varieties

Grenache (75%), Merlot (25%)



TERROIR

Weather

Climate of a Mediterranean influence, characterised by mild winters, hot summers, moderate temperature changes and scarce and strongly irregular seasonal rainfall. The sea breeze comes along in the afternoon, easing the high summer temperatures.

Original land plots

Vineyards from the Can Gamús estate in the Sabadell Agricultural Park. The Agricultural Park is an undeveloped protected agroforestry space to the west of the municipal area, between the districts of Castellarnau, Can Gambús and Ca n'Oriac. The land combines forests and streams with rainfed and irrigated cropland.

Soil

Chalky clay soil with a variable presence of stones, mainly pebbles, and a good capacity for water retention.

Characteristics of the 2020 vintage

Vintage 2020 was characterized by having highly pronounced seasons, with a very cold winter with lots of rain and a warm and wet summer. Spring had significant rainfall. April and May have been the most humid months for the last 20 years. These factors added to the presence of the native fauna and the high impact of the mildew (*plasmopara viticola*), have distinguished vintage 2020 with an important reduction of the production.

THE WINE

Viticulture and wine processing

Organic farming. Manual harvest in 10kg crates and selection on the vine. The grapes are then destemmed and gently crushed before performing a 72-hour cold soak. The must is fermented in a stainless-steel with selected yeasts at a controlled temperature. Then, they are removed when half-fermented in order not to extract too much tannic structure, giving a fine well-balanced wine. It is aged on the lees in a stainless-steel vat for 3 months.

Analysis

Alcohol content: 15%

Total acidity: 4,03 g/l (sulphuric acid)

Volatile acidity: 0,34 g/l

Residual sugar: <0,5 g/l (glucose+fructose)

Total sulphur: 7 mg/l

Tasting notes

Bright, lively red colour, full to medium body with violet tinges. In the nose we find red fruit and underwood aromas and the floral aromas (violet) slowly appear. Pleasant in the mouth, with a velvety profile and market acidity, making it ideal for pairing with fatty dishes such as meat and stews. Serve preferably at temperature of between 16 and 18°C.

Awards

International Wine Awards 2019:

Gold medal (2017 vintage)