

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

2022

DO Catalunya

Varieties

Grenache (88%), Merlot (12%)



VEGAN



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 2022 vintage

The 2022 vintage has been marked by a continuous drought, which has exacerbated the extreme conditions of 2021. After a winter and an early spring with normal temperatures, May began with a sudden increase in temperatures that lasted until August, reaching at 37.5°C in May or 38.8°C in August, surpassing some historical records and with heat waves that lasted for more than three consecutive weeks.

This, added to the low rainfall (393.7 litres in all of 2022), has led to the loss of the flower and the premature dehydration of the grapes and, as a consequence, a reduction in production of up to 50% of some of the more sensitive varieties.

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: 14%

Total acidity: 3.06 g/l (sulphuric acid)

Volatile acidity: 0.43 g/l

Residual sugar: <0.5 g/l (glucose+fructose)

Total sulphur: 73 mg/l

Tasting notes

Ruby red color, medium body with violet tinges. In the nose we find red fruit and underwood aromas and the floral aromas (violet) slowly appear. Pleasant and agile in the mouth, with a subtle acidity that invites you to continue drinking. Pairs well with all kind of meat and stews. Serve preferably at temperature of between 14 and 16°C.

Awards

International Wine Awards 2019:

Gold medal (2017 vintage)