

VINYES DE BARCELONA

Vinyes de Barcelona is the only wine produced in the city of Barcelona. It is created at the Can Calopa de Dalt estate on the northern side of the Collserola mountain range. This wine is the result of a collective commitment to periurban agriculture, taking a contemporary approach to restoring agricultural activity linked to major cities.

RED WINE

2019

DO Catalunya

Varieties

Syrah (60%), Grenache (40%)



TERROIR

Weather

Climate of a Mediterranean influence, characterised by mild winters, hot summers, moderate temperature changes and scarce and strongly irregular seasonal rainfall. The Can Calopa estate faces northeast, making it a cool estate where the grapes ripen slowly and gradually. The sea breeze comes along in the afternoon, easing the high summer temperatures.

Original land plots

Vineyards from the Can Calopa estate on the northeast side of the Collserola mountain range and within the Barcelona municipal area, 300 metres above sea level. A landscape of agricultural mosaics amidst forest areas comprising pines, holm oaks and Mediterranean shrub species. The estate combines terraces with small flat plots.

Soil

Loamy textured soil with slate and shale substrates.

Features of the 2019 vintage

The 2019 vintage is characterized by being typically mediterranean, with a mild winter and a wet spring, with an accumulated rainfall up to 120mm and temperatures not exceeding 25°C. These conditions stimulate the gradual growth of the vine, developing a good balance between vegetative growth and flowering. Summer began with a strong heat wave and an episode of heavy rain in July increases the water available in the soil, which promoted good ripening of the grapes.

THE WINE

Viticulture and wine processing

Organic farming. Manual harvest with selection of the grapes from the vine, seeking the highest concentrations. We ferment each variety separately in vats under controlled temperature, with a daily pump-over for the Syrah and punch-down twice a day in the case of Grenache until mid-fermentation. The wine is aged in semi-new French oak barrels for 12 months.

Analysis

Alcohol content: 15%

Total acidity: 3.90 g/l (sulphuric acid)

Volatile acidity: 0.57 g/l

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

Total sulphur: 39 mg/l

Tasting notes

Intense ruby red colour with violet hues. Nose noticeable for aromatic intensity, with ripe cherry notes on a balsamic, spicy background. On the palate it is well-structured, silky and with fine, marked tannin. Sweet and balanced entry. There is a balance between the fruit, the freshness of the terroir and notes of evolution over time. Ideal for pairing with all types of meat and cheese. The speciality: roast lamb with vegetables and potato *parmentier*.

Awards

Guia Peñín:

2022: 89 points (2017 vintage)

Decanter 2022:

Silver medal (2019 vintage)

Hamersma DHG 2021:

8.5 points (2017 vintage)

Catavinum 2017:

Silver medal (2014 vintage)