

NEGRE NATURAL

DE CAN CALOPA

The Negre Natural wine of Can Calopa was born in the farmhouse of Can Calopa de Dalt, on the north face of the Serra de Collserola, in Barcelona. Natural sulfite-free red wine with local yeasts, which seeks to express its character without interventions.

RED NATURAL WINE 2021

Varieties

Monastrell (66%), Sangiovese (44%)



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 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.

Characteristics of the 2021 vintage

The 2021 vintage has been marked by rainfall below the annual average, with moderate seasons throughout the year. The winter has been cool and dry, and the spring has been mild, with a considerable lack of water, except for some occasional rains during the month of May. A hot summer, with two very intense weeks, and an accumulated rainfall of only 150mm, well below the annual average, have made 2021 a year of extreme drought. However, the good practices in soil work and plant cover on the farm have ensured the survival of the vines, which have given us a homogeneous production. On occasions, however, it has been necessary to provide water and fertilizer (fertigation), especially in the young vines planted in Can Calopa in this year, 2021.

THE WINE

Viticulture and wine processing

Organic farming. Manual harvest with grape selection on the vine. The grapes go into the vat whole, and a carbonic maceration is performed until they are two-thirds fermented. They are subsequently left to ferment spontaneously, without the addition of selected yeasts. The grapes are trampled barefoot to extract the remaining must and fermentation ends without temperature control to respect the fermentation cycle of the local yeasts. The wine goes through no clarification or filtering processes and is bottled straight from the vat.

Analysis

Alcohol content: 13.5%

Total acidity: 4.1 g/l (sulphuric acid)

Tasting notes

Intense ruby red colour with blue/violet hues. Its aromatic intensity is distinguished on the nose, with notes of fruits of the forest on a background of spices and aromatic herbs and a slight suggestion of fresh leather. A very fresh, light and agile wine with a delicate tannin. Good balance between the fruit, the characteristic acidity of the variety and the freshness typical of the land. A certain persistence with a return of mineral notes. Perfect to drink on its own. Opening the bottle is synonymous with finishing it.