

Cabernet Sauvignon, Petit Syrah

Alc. Vol.: 12,75% Acidity: 6,27g/L tartaric PH: 3,16

Vineyard

**Del Pou 1997 and Canal del Foix 2002, Cabernet Sauvignon.
Mas de les Catalunyes 1994, Petite Syrah**

Located in Sant Pere de Ribes, within the Garraf mountains, under the DO Penedès certification. Southeast orientation, sandwiched between the Mediterranean Sea (4km) and the mountain peak of Montgrós, in the eastern corner of the Natural Park of the Garraf.

Terroir

Calcareous soils formed by Quaternary rainfall, extremely calcareous in texture, deep and with a very low content of organic matter. Mild Mediterranean climate with great marine influence. 4,800 hours of sunshine per year.

Tasting notes and food pairing

Bright red colour with red-brown hints.

Complex aromas of ripe fruits and marmalade blended in with black fruits of the forest. Smooth in the mouth with a long run and good structure thank to the sweet tannins given to it by the French oak. Adequate to taste with meats and game stews, as well as fatty meats. It also pairs with cured cheeses, blue cheese and chocolate.

Vintage of 2016

The autumn of 2015 ended with 100 litres of precipitation and a mild winter with a minimum absolute temperature of -0.1°C . Due to the late arrival of the cold, we didn't start the winter pruning until February. The variety Malvasía de Sitges began the budding on the 10th March and Petite Syrah was the last to bud on the 6th April. The spring arrived with abundant rainfall in March and April (129L). As of the 23rd April there was only 21L of rainfall until the harvest. It was a cold spring and at the end of May the warm weather didn't arrive. We began the summer with a moderate heat, it wasn't until July that the temperatures went up considerably with 31.3°C being the maximum absolute temperature. The most awaited time of the year, the harvest, began on the 17th August with the Muscat and ended on the 21st September with the Grenache.

Harvest and vinification

Manual harvest in boxes of 20kg with the grapes coming exclusively from our own estate. De-stemmed and prefermentative maceration for better aromatic extraction. Fermented by plots. Aged in second year 300 and 500L French oak barrels for a minimum of 18 months.

Certificates

