



## INTRODUCTION:

MADE EXCLUSIVELY FROM RED GRENACHE (GARNACHA TINTA) VINES THAT ARE MORE THAN A CENTURY OLD. "ESPECTACLE" IS A SINGLE VINEYARD LOCATED NEAR THE VILLAGE OF LA FIGUERA (DO MONTSANT) AT AN ALTITUDE OF MORE THAN 700 METRES WITH SPECTACULAR VIEWS OF THE EBRO VALLEY AND THE DISTANT PYRENEES.

## ANALYSIS:

ALCOHOL: 15 %.

TOTAL ACIDITY: 4,5 g/L (EXPRESSED IN TERMS OF TARTARIC ACID).

VOLATILE ACIDITY: 0,86 g/L (EXPRESSED IN TERMS OF ACETIC ACID).

REDUCING SUGARS: 0,5 G/L.

pH: 3,68

## WINEMAKING PROCESS:

- SELECTIVE PICKING OF THE GRAPES BY HAND AT THEIR OPTIMUM PHENOLIC MATURITY.
- TRANSPORT TO THE WINERY IN SMALL 20 KGS. CRATES.
- STORAGE FOR 24 HOURS IN A COLD ROOM AT 4°CENTIGRADE.
- FIRST PASSAGE ON A SORTING TABLE. ONLY GRAPES IN THE BEST CONDITION PASS ON TO THE NEXT STAGE.
- DESTEMMING IS FOLLOWED BY A FURTHER SELECTION, GRAPE BY GRAPE, ON A VIBRATING SORTING TABLE. OVERRIPE OR GREEN GRAPES ARE REJECTED.
- AFTER GENTLE CRUSHING A SMALL DOSE OF SULPHUR IS ADDED TO THE MUST BEFORE TRANSFER TO A NEW VERY FINE GRAIN 4000 LITRES FRENCH OAK VAT.
- NUMEROUS PUMP OVERS AND PUNCH DOWNS (PIGEAGE) ARE CARRIED OUT TO ACHIEVE IDEAL EXTRACTION OF THE COLOUR AND TANNINS.
- FOUR TO FIVE WEEKS OF MACERATION ACCORDING TO THE EVOLUTION OF THE NEWLY FERMENTED WINE.
- SPONTANEOUS MALOLACTIC FERMENTATION IN THE OAK VAT.
- AGEING IN THE SAME NEW OAK VAT OF 4000 LITRES FOR 14 TO 16 MONTHS.
- BOTTLING AND FURTHER AGEING IN BOTTLE FOR ABOUT 1 YEAR BEFORE RELEASE.

## TASTING NOTE:

- ESPECTACLE 2022 HAS A MODERATELY INTENSE RUBY RED COLOUR, ADORNED WITH A PURPLE TINGE, CHARACTERISTIC OF ITS CURRENT YOUTH.
- THE INTENSITY AND DEPTH OF THE AROMA INITIALLY REVEALS NOTES OF RIPE RED AND BLACK FRUITS (CHERRIES, PLUMS AND CURRANTS) SURROUNDED BY A DISCREET SPICY BACKGROUND AND CERTAIN LACTIC HINTS. LITTLE BY LITTLE, AS THE WINE BREATHS AND OPENS-UP, THE COMPLEXITY INCREASES WITH THE CHARACTERISTIC AND UNIQUE FLORAL AROMAS OF ROSES AND ORANGE BLOSSOM, TYPICAL OF THIS SPECIAL WINE.
- THE UNCTUOUS AND FRUITY ATTACK IS IMPRESSIVE WITH ITS GREAT VOLUME AND RICHNESS. THE SOFT TANNINS CARESS THE PALATE WITH PLEASANT SENSATIONS. THE COMPLEXITY GROWS ON THE PALATE WITH A FINISH THAT IS ASTONISHING IN ITS PERSISTENCE.