



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.