



## 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: 4,4 g/L (EXPRESSED IN TERMS OF TARTARIC ACID).

VOLATILE ACIDITY: 0,76 g/L (EXPRESSED IN TERMS OF ACETIC ACID).

REDUCING SUGARS: 0,4 G/L.

pH: 3.79

## 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:**

- > THE COLOUR IS MODERATELY INTENSE WITH CLEAR, YOUTHFUL PURPLE NOTES.
- > THE AROMA IS INSTANTLY INTENSE, DEEP AND COMPLEX WITH AN UNDERTONE OF RIPE RED FRUIT, FOLLOWED BY HINTS OF BLACK FRUIT, PLUMS AND SPICES. LITTLE BY LITTLE THE COMPLEXITY INCREASES WITH THE CLASSIC FLORAL NOTES, SO CHARACTERISTIC OF THIS SINGULAR WINE. SUBSEQUENTLY, CAPTIVATING ELEGANT FRAGRANCES OF VIOLETS, ORANGE BLOSSOM AND, ESPECIALLY ROSES, FILL THE GLASS.
- ON THE PALATE THE WINE IS "GOURMAND" AND FRESH WITH SOFT, RIPE, VELVETY TANNINS, CONTRIBUTING TO A SMOOTH SEDUCTIVE TEXTURE, FILLING OUR SENSES WITH AGREEABLE IMPRESSIONS. A LONG LINGERING FINISH LEAVES US WITH A MOST SATISFYING SENSATION AND THE CONVICTION THAT WE ARE ENJOYING THE GRENACHE GRAPE VARIETY AT ITS OPTIMUM QUALITY, RANKING ESPECTACLE AMONG THE WORLD'S FINEST WINES..