



Lagravera 2016 negre

Vi Natural

Varieties: Grenache.

Vineyard: north dominated by the mountains of Serra Llarga, on the west part of Catalonia and located on a state with 11.3 hectares of vineyards cultivated following the techniques of Organic viticulture from their plantation and currently Biodynamic, seeking the ultimate expression and singularity of this unique *terroir*. Distributed in 14 plots, where last technology fuses with multi flowers herbaceous layers that increase and multiply the plant biodiversity and in turn the soil, to give the plant as more friendly environment as possible, chasing to obtain better wines year after year. Working in collaboration with Institutions in wine top research projects. NW-SE aspect. High density of 4166 vines/ha and plantation under 2.40 x 1.00 meters. Loam texture.



Climatology: an area characterized by a high temperature contrast between winter and summer, with values ranging from -5°C to 40°C respectively. Low rainfall with annual regime of 310 mm/year and values of 150 mm/year during the growing season. Temperature variation from veraison to harvest of 18°C average.

Vines: with 110Richter rootstock and double cordon *Royat* formed with two heights vegetation collect to encourage a better leaf surface exposition to light, facilitating the bunch aeration to keep and prevent humidity that activates fungi.

Harvest: grapes entirely from the property estate. Meteorologically diverse and unpredictable year, rather warm. Soft and short winter. Cold and rainy spring with some late frost unusual in the area, dry summer with high temperatures, attenuated thanks to cover crop and cultivated biodiversity. Manual and selected harvest between September and early October, in cases of 8kg and tempered just after collection in a cold fridge at 6°C.

Vinification: entrance of the healthy and cold grapes in the Cellar. Destemmed and light pressed. Prefermentative skin contact of the Grenache during 3 days just soaking the cap. Spontaneous fermentation with indigenous yeasts from the grapes between 22-24°C. Stable and without any sulphurous addition throughout the process. Bottled with 2 mg/L of free and 5 mg/L of total.

Ageing: on mother/fine lees during 8 months in stainless steel tank protected from the oxygen.

Production: 7059 bottles of 75cl.

Tasting notes: medium cherry red colour with violet rim. Aerating, release aromas of strawberry yogurt, blueberries and violets. Sweet attack, fresh and very pleasant, intense, round, with silky tannin almost imperceptible. In aftertaste, intense revelation of raspberries and cassis, accompanied by a memory of licorice root. Very fresh and persistent finish.

