



Red Lagravera 2019

Natural wine

Varieties: 100% Red Grenache.

Vineyard: Viña Nuria is located in the area where our ancestors used to grow vines. North dominated by the gypsum mountain range 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 342 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: bunch selection in the vineyard to pick only those that are perfects. Cold soak before fermentation to 15°C 2 days. After that, the most starts ferment with the 100% wild yeast in stainless-steel. Malolactic is naturally made with the natural bacteria. Temperatures in fermentation between 25-28°C with 1 pump-overs per day. 5 weeks of skin contact after fermentation.

Ageing: on the lees during 6 months in stainless-steel tanks to give texture and natural protection to the wine.

Production: 6.600 bottles 75cl.

Tasting notes: cherry red with deep colour with ruby hues. Airing the glass releases aromas of cherries, blueberries, fennel, with fresh grass and elegant violets. Initially shows in the mouth sweet black fruit at the point of ripeness. Fresh wine, very pleasant and round, with soft tannins but with texture. Aftertaste intense revelation of blueberries, accompanied by a floral hint of violets, orange peel and a soft background of grated cocoa and laurel. Very fresh and long finish.

