



Laltre 2019

Varieties: Tempranillo (Ull de Llebre)

Vineyard: in the zone denominated "Pla de les Vinyes" (Catalan for Vineyards Plateau) dominated to the north by the Serra Llarga mountain range, on horseback between the regions of Segrià and Noguera, situated on an estate of 11,3 ha of vineyard cultivated following the ecological viticulture since its beginnings and since 2012 also certified as Biodynamic, looking for the maximum expression and singularity of this unique terroir. Distributed in 14 plots, where the latest technology blends with vegetative covers of wild flowers that increase the biodiversity in the vineyard as well as richness of the soil, in order to provide the plant with the friendliest environment, seeking to obtain better wines year after year. We collaborate with institutions conducting leading viticultural studies. Orientation of the rows NW-SE. Planting density of 4166 vines/ha and planting framework of 2,40 x 1,00 metre. Soil texture: loose sandy soil with high percentage of big river stones.



Climate: mesoclimate Mediterranean with continental influence, characterized by a high contrast of temperatures between winter and summer, that oscillates between -10°C and 37 °C respectively. Low rainfalls with annual regimen of 310 mm/year, mainly concentrated in autumn and spring. Dry summers with up to 150 l/m² of rains during the vegetative cycle. Thermal amplitudes of *veraison* until collection of 18°C on average. Winter mists are frequent and intense. The harshness of this climate is the result of orography in a natural corridor between the mountains of the Pyrenees and the Ebro Valley. Despite being an area near the sea, just over 85 km, and its influence does not reach, because the coastal and pre-coastal mountain ranges block its way and make the environment cooler and continental at night during maturation. The vegetation surrounding the vineyard reflects the harshness of this climate. It is made up of Mediterranean-type garrigue, where aromatic shrubs and holm oaks dominate.

Vines: with 110Richter rootstock and formed in a double Cordon de Royat with two support levels to promote better foliar exposure to light, as well as facilitate the airing of the clusters and prevent humidity from activating the fungi.

Harvest: grapes coming entirely from our estate. Mostly temperate year and late harvest. Low rainfalls, as usual. High quality harvest, medium yields. Selected manual harvest during the mid-September and October, in 8kg cases and cooled down immediately after being picked up to 6°C.

Vinification: Pre-fermentative skin maceration at 15 °C for 3 days until the spontaneous fermentation with indigenous yeast (50% in cement, 50% in stainless steel) at 22-24°C with daily pumping overs. Post-fermentative maceration during 2-3 weeks.

Aging: 3 months in selected French oak barrel, medium toast.

Production: 18135 bottles of 75cl.

Tasting note: vivid red and purple color of medium intensity. Intense dark fruit aromas of plums, blueberries and cherries, lactic and mentholated hints. When aired, sweet spices, licorice, cocoa and toffee are shown. Smooth and round tannins.

