



Laltre 2020

Varieties: Red grenache 80% and tempranillo 20%

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: planted with *110Richter* rootstock and double cordon *Royat* formed with two heights collection of vegetation to encourage maximum leaf surface exposed to light, facilitating the bunch aeration to keep and prevent humidities that activates fungi. Loam soil with high proportion of sand and huge pebbles.

Harvest: warm year, with some frozen, and high rainfall than usual with medium yield. Manual and selected harvest by early October, in cases of 8kg and tempered just after collection in a cold fridge at 6°C.

Winemaking: 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 50% and concrete 50%. Malolactic is naturally made with the natural bacteria. Temperatures in fermentation between 25-28°C with 1 or 2 pump-overs per day. 2 weeks of skin contact after fermentation.

Ageing: in oak barrels of French selected forests with medium toasted, during 2 months.

Production: 25.000 bottles of 75cl.

Tasting notes: red bright violet colour with blue hues and medium intensity. Creamy lactic aromas interminced with wild forest fruits, blackberries, and cherries, with and elegant floral and balsamic backyard. In evolution, shows specially fruity, with some nice sweet spices, liquorice, cocoa, and mahogany. Is soft and round while wide. Ripe tannins well integrated. Long finish with fruit nice aftertaste and texture.