



Ónra 2014 red

Varieties: Red Grenache (Garnacha tinta) (75%), Cabernet Sauvignon (25%).

Vineyard: 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 now also certified as Biodinamic, 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.



Climate: area characterized by a high contrast of temperatures between winter and summer, that oscillates between -5°C and 40 °C respectively. Low rainfall with annual regimen of 310 mm / year and values of 150 mm / year during the vegetative cycle. Thermal amplitudes of veraison until collection of 18°C on average.

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. Rich and diverse year, rather fresh. Cold winter with usual frosts. Cold and rainy spring, and especially warm and dry autumn in benefit of optimal maturations that resulted in a great vintage. Selected manual harvest during the beginning of October, in 8kg cases and cooled down immediately after being picked up to 6°C.

Vinification: second and third selection in the cellar (automatic with *Viniclean* and manual at the selection table). Pre-fermentative skin maceration of the Garnacha for 3 days with periodical punch downs of the cap. Varieties fermented separately at 24-26°C to keep the fruit-driven character.

Aged: 12 months in 500L French barrels from selected French oak forests, light to medium toast

Production: 18.163 bottles of (0,75L) and 568 Magnum bottles (1,5L).

Tasting note: Deep cherry red color with a purple hue. In the nose, red fruit like pomegranate, black fruit like plums, and hints of blood orange. Light balsamic notes with menthol hints, spices like clove, hints of mahogany. Fine entry with velvety tannins and lively, fresh finish. Well balanced. Aromas of pomegranate, sour cherry and menthol notes melt together in the mouth. Long final, fresh and fruity.

