

LALTRE LANDSCAPE WINE

2022 Slightly-aged red wine Vinya Núria + Mas La Parra



TERROIR AND VINEYARDS



Biodynamic farming.

Vinya Núria: Stones from the Noguera Ribagorçana river with a high percentage of sand and gypsum. Vineyard planted in 2006 with Southeast-Northwest orientation

Mas La Parra: Silt with abundant limestone and gypsum outcrops. Planted in 1999 with North-South orientation.

VARIETIES (6)

67% Red grenache 15% Malbec

7% Cabernet sauvignon

5% Monastrell

3% Tempranillo

3% Merlot

F TASTING (2/06/25)

Bright cherry-red colour, medium This wine can be enjoyed by the depth, with mauve reflections, glass in good company, meat Deep lactic aromas reminiscent barbecues, cheese, cold meats, of creamy blackberry and fried finger-food, or pasta and blueberry yogurt. Notes of rice dishes with meat. chocolate, pepper, and balsamic tones, alongside hints of anise. Smooth, fresh, and juicy on the palate, inviting you to enjoy its cold meats balance and persistence.

WINIFICATION

Fermentation with 100% wild indigenous yeasts in stainless steel tanks.

Malolactic fermentation by natural bacteria.

Further aging with its lees in stainless steel tanks + Slight barrel aging for a portion of the wine.

PAIRING



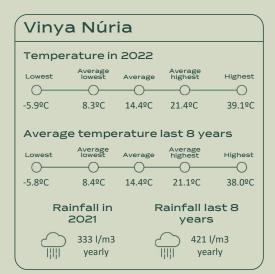






Pasta

VINTAGE CONDITIONS







| LAL | TRE | LANDSCAPE WINE | | |
|-----|------------------------|----------------------------|--|--|
|)22 | Slightly-aged red wine | Vinva Núria + Mas La Parra | | |



| TASTING NOTES | | | | | | | |
|--|---|---|---|---|---|---------|--|
| | 1 | 2 | 3 | 4 | 5 | REMARKS | |
| Colour | | | | | | | |
| Aroma | | | | | | | |
| Mouth | | | | | | | |
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