

LA PELL CLARETE

SINGLE PLOT WINE

2019

Semi-carbonic Claret wine

El Vinyet

210 bottles



2019

VINYES MÍSTIQUES

PARCEL-LA EL VINYET



## **TERROIR AND VINEYARDS**



Located next to the Farfanya river and cultivated on soils with a high percentage of clay. limestone and gypsum.

This vineyard was planted in 1889 in goblet-training with Rupestris de Lot rootstock in staggered rows with a north-south orientation.

Biodynamic viticulture.



# **W VARIETIES (22)**

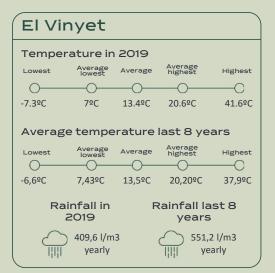
Trobat Negre and Trobat blanc, Monastrell. Red and White Garnacha, Mandó, Picapoll Roig, Isaga, Moscatel Rosado, X8, X Avi 1997 and X Avi 2167, Heben, Sumoll Blanc, Macabeu, Xarel, lo. Pansa Valenciana. Pansa de la Noguera, Moscatel de Alejandría, Valencí, Pirineos 17. Pirineos 4 amid other local varieties.



### WINIFICATION

Semi-carbonic fermentation in stainless steel tanks with indigenous yeasts. Then malolactic fermentation with wild bacteria still on the skins. Aged on its lees in clay vessels for 4 months

### > VINTAGE CONDITIONS





# **F** TASTING (17/08/22)

Beautiful pink colour shaded by its natural cloudiness. Aromas of small, wild strawberries mingled with grapefruit, aniseed and Mediterranean herbs such as thyme, lavender and santolina, recalling the aroma of our landscape.

In the palate, lively like a fruit juice, with subtle and tasty tannins. A wine to enjoy with this blend of red. rosé and white varieties Fresh finish with hints of camomile and blueberries with a great complexity of textures.

# **PAIRING**

Vegetables with an umami component such as mushrooms.Blue fish, rice, or legumes.

Mild meats with red fruits.









Vegetables

Mild Meats

Seafood



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TASTING NOTES						
	1	2	3	4	5	Remarks
Color						
Aroma						
————Palate						
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