

#### LAGRAVERA NATURAL CLARET

LANDSCAPE WINE

2023 Claret, unfiltered, no added sulphites Vinya Núria + Mas La Parra + El Vinyet + Les Pedrisses

3.239 bottles



### >> TERROIR & VINEYARD



85% Monastrell grown on Vinya Núria estate. Its soil is made up of pebbles from the Noguera Ribagorçana river, with a high percentage of sand and gypsum.

15% made of ancestral varieties from our other 3 plots: Mas La Parra (700 meters ASL), El Vinyet (planted in 1889), and Les Pedrisses (planted in 1935).

Biodynamic farming.



85% Monastrell 15% Ancestrals

# **F** TASTING (22/12/23)

Beautiful transparent cherry color veiled by the cloudy lees when the bottle is shaken.

Nose dominated by a mixture of blueberries, cherries and grapefruit, decorated with a touch of fennel, fresh herbaceous notes and perfume of roses.

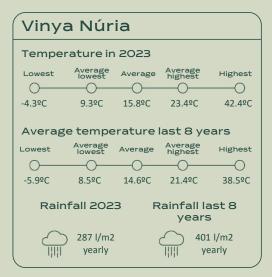
### **WINIFICATION**

Pre-fermentative 48-hour maceration of the Monastrell grapes, upon which 90% of the skins are removed. As for the ancestral grapes, we left 100% of the skins for the fermentation. Wild yeasts. Gentle daily punch down, with subsequent natural malolactic fermentation.

Stunning texture in a light vertical cut, which swings between the tongue and the palate; filling the mouth with freshness and fruit and showing mediterranean character at the same time.

The red fruit flavor lingers on the palate, while the final mouthfeel reminds of dew on a fresh rose in the morning.

## > VINTAGE CONDITIONS



#### **PAIRING**

Ideal for sharing over aperitif. Rice and pasta dishes of medium intensity, especially with blue fish or seafood.

Mild and fatty meats.









Seafood



## LAGRAVERA NATURAL CLARET

**LANDSCAPE WINE** 

2023 Claret, unfiltered, no added sulphites

Vinya Núria + Mas La Parra + El Vinyet + Les Pedrisses 3,239 bottles



TASTING NOTES						
	1	2	3	4	5	REMARKS
Color						
Aroma						
Palate						
Harmony						
Date:						