

LAGRAVERA NATURAL CLARET

LANDSCAPE WINE

2024 Claret, unfiltered, no added sulphites Vinya Núria + Mas La Parra + Vinyet + Pedrisses

3.504 bottles



TERROIR & VINEYARD



85% Monastrell grown on Vinya Núria estate. Its soil is made up of pebbles from the Noguera Ribagorcana 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

WINIFICATION

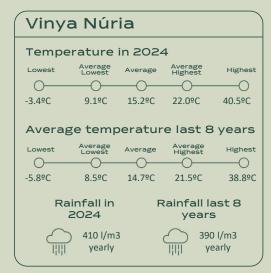
Pre-fermentative 48-hour maceration of the Monastrell grapes, upon which 90% of the skins are removed. As for the ancestral grapes, we left 100% of the skins for the fermentation. Wild yeasts. Gentle daily punch down, with subsequent natural malolactic fermentation.

TASTING (2/6/25)

Beautiful bubble-gum-pink colour with bluish reflections. veiled by the lees' turbidity when the bottle is shaken. The nose is led by a mix of cherries, wild strawberries, and grapefruit, adorned with fennel notes, fresh herbs, and a rose perfume.

Spectacular texture in a light, vertical profile that dances between tongue and palate. filling the mouth with freshness and fruit while also offering a sense of maturity. On the palate, wild strawberry flavours dominate, and the final mouthfeel recalls the floral notes, gently wrapped in soft skin-like textures.

> 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.









White meat



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