

LA PELL RED SINGLE PLOT WINE

2019 Red wine made in clay vessels El Vinyet

342 bottles



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.

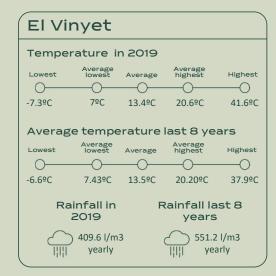
☆ VARIETIES (10)

Most of them are local varieties Trobat Negre. such as: Monastrell. Garnacha Tinta. Mandó, Picapoll de la Noguera Rosado, Isaga, Moscatel Rosado, la X8, X Avi 1997 and X Avi 2167, These last 3 are unique varieties that are only found in this vineyard.

WINIFICATION

Fermentation in clay vessels made from Padilla clay. Native veasts and bacteria. Contact with skins 2 months. Raised on its lees in vats for 4 months.

> VINTAGE CONDITIONS



TASTING (17/08/22)

Just opened. it shows predominant spicy and fresh vegetal notes, reminiscent of dried flowers and evoking trobat negre. Elegant hints of red fruit like cherry, with a touch of blood orange, layered over a floral background of violets and complex earthy nuances with a garrigue-like finish.

On the palate, it shows vibrant acidity and fleshy yet very fine tannins. Earthy notes mingle with thyme, black cherries, and a creamy, mineral finish. Without a doubt, a fine example of elegance complexity and intertwined with history.

PAIRING

Vegetables with an earthy or umami component such as mushrooms or beetroot. Slightly grilled blue fish or sashimi. Small game









Seafood Blue Fish

Vegetables

Small game



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