

LA PELL RED SINGLE PLOT WINE

2020 Red wine made in clay vessel El Vinyet

374 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.

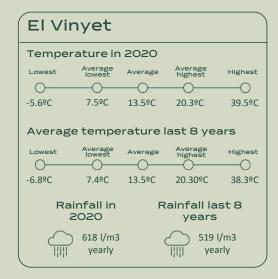


Most of them are local varieties Trobat such Negre. Monastrell. Garnacha Tinta, Mandó, Picapoll de la Noguera Rosado, Isaga, Moscatel Rosado, la X8, X Avi 1997 and X Avi 2167, These last 3 are unique varieties that are only found in this vineyard.

WINIFICATION

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

VINTAGE CONDITIONS



TASTING (6/3/24)

An elegant fruity vintage where red and black fruits coexist with hibiscus and Mediterranean garrigue. Elegant fresh citrus notes of blood orange, over a floral background of roses and complex earthy nuances.

Vibrant on the palate, with sweet fleshy tannins of great delicacy. Explosive fruit sensations are mixed with a minerality that aftertaste. completes the Undoubtedly an example of elegance and complexity combined with history.

PAIRING

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

Small game









Seafood

Vegetables

Small game

Blue Fish



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TASTING NOTES						
	1	2	3	4	5	Remarks
Color						
Aroma						
 Mouth						
——— Harmony						