

	ÓNRA		LANDSCAPE WINE	
	2019	Barrel-aged red wine	Vinya Núria + Mas La Parra	23.312 bottles



TERROIR AND VINEYARDS



Biodynamic farming.

Vinya Núria: Stones from the Noguera Ribagorçana river with a high percentage of sand and gypsum. Vineyard planted in 2006 with Southeast-Northwest orientation.

Mas La Parra: Silt with abundant limestone and gypsum outcrops. Planted in 1999 with North-South orientation.

VARIETIES (4)

65% Red Grenache
22% Cabernet sauvignon
8% Monastrell
5% Malbec

VINIFICATION

Fermentation 100% in stainless steel.
Indigenous yeasts and bacteria.
Aged for 12 months in 500 l. French oak barrels. Rounded in bottle for 36 months.

TASTING (2/6/2025)

Translucent ruby. Ripe forest fruits with fresh herbal hints of thyme, lavender, and rosemary. Very smooth on the palate, with silky tannins. Spicy finish with notes of pepper and clove, hints of fennel and menthol, and a lingering fresh fruit note of blood orange.

PAIRING

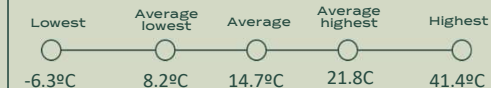
This wine can be enjoyed by the glass in good company or with cheese, cold meats, chicken, lamb, veal or wild game.



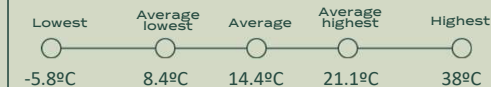
VINTAGE CONDITIONS

Viña Núria

Temperature in 2019



Average temperature last 8 years



Rainfall in 2019

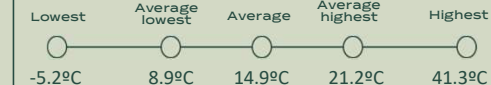


Rainfall last 8 years

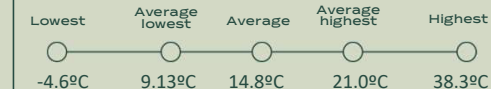


Mas La Parra

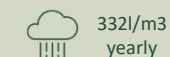
Temperature in 2019



Average temperature last 8 years



Rainfall in 2019



Rainfall last 8 years



 LAGRAVERA	ÓNRA		LANDSCAPE WINE	
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TASTING NOTES



	1	2	3	4	5	REMARKS
Colour	☐	☐	☐	☐	☐	
Aroma	☐	☐	☐	☐	☐	
Mouth	☐	☐	☐	☐	☐	
Harmony	☐	☐	☐	☐	☐	
Date:						