

HERÈNCIA ALTÉS

L'Estel

TASTING NOTE

The colour is intense and lively with a core of garnet with a bright ruby rim. Stony minerality overlay black fruits and spice on the nose. On the palate, the wine is full bodied with luscious sweet fruit and soft tannins. Fresh berry fruit and toasty notes enrich the structure and natural complexity of the old vines. "A full and round sensation, to be enjoyed with grilled meat of all sorts"



ELABORATION

Grapes are all harvested by hand using 20kg boxes. Before entering the winery the grapes are chilled to 4 °C. After destemming grapes pass along the selection table before entering special maceration tanks - with automated pigeage pistons the maceration is very gentle and ensures no greenness or harshness enters the wine. Part of the wine completes fermentation in 1,200 litre wooden tanks and the rest completed malolactic fermentation in 300 litre barrels. Various tonneliers are used, amongst them, Taransaud, Radoux, Vicard and Moreau. Following 5 months of barrel aging the wine is blended and bottled.

SOIL TYPE

Sandy (Pañal) and clay with some calcareous content.

ANALYSIS

Alcohol: 14,5%
Sugar 0,12 g/l
PH 6,20 g/l

CLIMATE

Mediterranean with a marked continental influence bringing cold winters. Two dominant winds influence greatly the quality of our grapes. These are the "Cerc" a colder north westerly wind that keeps the grapes from losing their natural acidity, and the "Garbí", a mild sea breeze that makes sure that the grapes ripen correctly. Both winds also prevent disease and rot in the bunches.

VINEYARD

Very old family owned vines
450m above sea level

D.O.

Terra Alta

VARIETIES

Samsó 50%
Garnatxa Negra 25%
Syrah 25%

ACCOLADES

94 Points Gilbert & Gaillard
90 Poin Robert Parker
International Wine Challenge Bronze
Sommelier Awardas Commended

LOGISTICAL INFORMATION

Natural cork - 45 mm

Cases of 6

Cases / Layer: Eur 11, Us 15

Cases / Pal: Eur 88, Us 135

BAR CODES

Bottle: 8437012917170

Case: 28437012917174

