

SOTABOSC

2020

Grenache and Carignan, the perfect dance partners of our ancestral varieties, express the Mediterranean climate and the botanical biodiversity of the vineyards and forests of Vinyes Domènech in every glass.

- SOIL TYPE: From different plots: Calcareous-clay and red clays, stony calcareous.
- VARIETY: A blend of Grenache 80%, and Carignan 20%.
 Organic farming and in process of conversion, according to the CCP Eh.
- VINTAGE: Harvest rating: Humid winds from the east and a rainy spring with the signs of mildew reduced the harvest by 50%, which coupled with the low yields, gave the start of the harvest at the beginning of September and produced very balanced grapes.

Image references on the WALL OF BOTANY TASTE

- Daucus carota (Pastanaga borda)
- Helichrysum stoechas (Sempreviva)
- Laurus nobilis (Llorer)
- Lamium amplexicaule (Ortiga mansa)
- Retama monosperma (Ginesta blanca)
- Punica granatum (Magraner)
- Thymus vulgaris (Farigola)
- Artemisia campestris (Artemisa)
- Juniperus communis (Ginebró)
- Pinus sylvestris (Pi)
- Pistacea lentiscus (Llentiscle)
- Plantago lanceolata (Flantatge-or)
- Prunus spinosa (Aranyoner)
- Ruta graveolens (Ruda)

ELABORATION: Alcoholic fermentation
 and maceration for 20 days and a short
 aging period of six months, a part in old
 French oak barrels and the other part
 in stainless steel tanks to preserve the
 variety of aromas.

- COLOR: Clean, bright cherry red.
- AROMA: It is a gift of wild red and black autumn fruits: cherries and blueberries that give way to a bouquet of medicinal herbs from the fields' undergrowth: thyme and juniper.
- TASTE: The initial sweet flavour of the Grenache fills the palate with red berries with a hint of balsamic resin and licorice that seductively stimulate the senses. It ends with a salty touch that will make your mouth water, and you will enjoy a sparkling finish.

ALCOHOLIC STRENGTH: 14% vol.
TOTAL ACIDITY: 4,9 g TAR/L.
VOLATILE ACIDITY: 0,67 g/L.

