VINYA D'IRTO VINYES VELLES NEGRE 2018

Owner:	Nova Caliterra SLU
Winemaker:	Luis Otero
Viticulture:	Luis Otero – Joan Angel Lliberia
Town	Gandesa
Regional appellation:	D.O. Terra Alta
Regional appenation.	60% Garnatxa Peluda "Hairy Grenache"+ 30% Garnatxa
Variety: Crop:	fina + 10% Carignan
	2018
Harvest:	28th September till 15th October
Release date:	May 2021
Production:	6.000 bot.
Vineyards:	Owned. Vines from 25 to +60 years old
vineyarus.	Hairy grenache from "Còdols"-old river bed with pebles-,
Soil:	Garnatxa fina from "Vall"-deep slime fertile soils- and Carignan from "Tapàs blanc"-white terraces with carbonate content
Formation:	Bush vines
Plantation density:	Between 2.500 and 3.000 vines per hectare according to plots and topography
Sea level:	350 - 450 m
Pruning method:	Goblet
Climate:	Microclimate marked by the Mediterranean influence
Rainfall:	400 - 500 mm
Topography:	Semi-terraced slopes and terraces
Vinification:	The three varieties from vines some over 60 years old, are harvested at the best ripeness of fruit, skins and seeds. They undergo separate winemaking until a final assemblage. Strict and meticulous selection of grapes on the vines. Manual harvesting in 15 kg boxes. Grapes maintained at 0°C during processing. Manual table selection. Soft destemming and vinification plot by plot in 500 litres oak barrels. Controlled fermentation process at a constant temperature of 25°C. Manual " <i>Pigéage</i> " for a very controlled extraction. Fermentation and maceration with skins for 20-30 days. Each wine is then aged separately for around 12 months in 500 litre oak barrels.
Wine Profile:	Mediterranean premium wine in which the hairy grenache from very old vines displays fruit and unique personality, garnatxa fina grants finesse and elegance, while carignan offers complexity and spices. Purple coloured, shows balsamic flavour and rich spice
Tasting Note: Recommendations:	aromas, together with red currants, cherry, and mineral structure. Medium to full bodied on the palate with an excellent depth of flavour, and nicely integrated oak. The balanced ripe tannins and acidity grant structure and freshness to a wine with a very long life to come. Shows its best during the next 7-10 years.
	and the cost daring the next / 10 jeans.