



Owner:	Nova Caliterra SLU.
Winemaker:	Luis Otero
Viticulture:	Luis Otero – Joan Angel Lliberia
Town	Gandesa
Regional appellation:	D.O. Terra Alta
Variety:	100% Garnatxa Negra
Crop:	2020
Alcohol content:	14°
Harvest:	21st September till 1st October
Vineyards:	Own and rented. Vines from 10 to 25 years old
Soil:	“Tapàs”
Formation:	Bush vines and trellised vines
Plantation density:	Between 2.500 and 3.000 vines per hectare according to plots and topography
Sea level:	350 - 400 m
Pruning method:	Double cordon royat and goblet
Climate:	Microclimate marked by the Mediterranean influence
Rainfall:	400 - 500 mm
Topography:	Semi-terraced slopes and terraces
Vinification:	Strict and meticulous selection of grapes on the vines. Manual harvesting in 15 kg boxes. Grapes maintained at 10°C during the process. Manual table selection. Soft destemming and vinification in 100 hl steel tanks. Controlled fermentation process at constant temperature of 25°C. “Pigéage” and pumping over according to extraction potential. Fermentation and maceration with skins for 12-15 days. In-tank malolactic fermentation. Six month aged with its own natural fine lees.
Wine Profile:	Red Grenache grapes from plots with orientation, exposure and microclimate conditions giving the wine its own personality.
Tasting Note:	Complex wine with an intense bouquet marked with fresh red fruit and hints of wild herbs. Tasty and elegant in the mouth with lush sweet tannins. Fresh and long.
Recommendations:	Shows its best during the next three years.