

L'Estel 2020

Organic




D.O. TERRA ALTA



AWARDS



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.

VARIETIES

Garnatxa 60%,
Cariñena 26% and Syrah 14%



VINEYARDS

The grapes come from different family plots, all grown organically. Old vines between 30 and 60 years old with very low yields to provide concentration and minerality to the wine.

SOIL TYPE

Panal (soils of fine sand and whitish loam of desert origin 60 million years ago), and other clayey soils with limestone content.



ELABORATION



Grapes are all harvested by hand using 20kg boxes respecting the times according to the variety and the terroir. Before entering the winery the grapes are chilled to 4°C for 24 hours. After destemming (leaving a 25% of whole bunches), the grapes enter to different types of tanks (stainless, concrete and wood) where maceration takes place and spontaneous fermentation with wild yeast begins. Post ferment, part of the wine (Garnatxa) passes to 5.000 litre foudres for aging during 15 months, and the rest completes malolactic fermentation and aging in 500 and 600 litre French and Austrian oak barrels during 24 months.




RECOMMENDED PAIRING



Perfect wine for
barbecues and grilled
meats



CLIMATE

-  Mediterranean with continental influence: cold winters and hot summers with many hours of sunshine.
-  Notorious influence of the balance of 2 winds: the Garbí, a gentle sea breeze that brings humidity, and the Cierzo, a cold and dry wind from the northwest.
-  Very low rainfall: annual average of 450mm.

15% Vol.



14 - 16°C

Did you know...?

L'Estel (the kite) honors the two winds that blow in the Terra Alta, the Cerç and the Garbí, vital to our viticulture.

