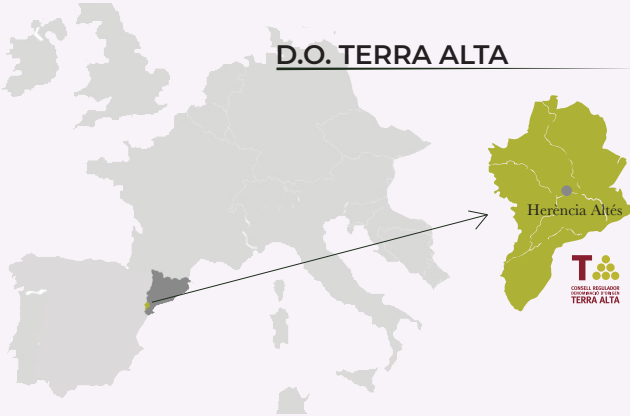


La Pilosa 2021




Organic

D.O. TERRA ALTA



TASTING NOTE

The Garnatxa Peluda ("Hairy" Garnacha) seems shy at first, but it awakens its wildest face as it opens up.

-  Bright medium hued garnet colour.
-  On the nose it gives notes of raspberry and spices, combined with a herbaceous touch.
-  On the palate, despite having a very fresh and light entry, leaves a spicy character with an explosion of black peppercorns and cloves at the end. Refined and elegant palate, with a long aftertaste.

VARIETIES

Garnatxa Peluda 100%
("Hairy" Garnacha) 

Natural and intelligent mutation of the Garnacha to adapt to the warm and dry climate of Terra Alta and thus conserve water for longer through perspiration through the pores of the capillaries on the underside of the leaf (hairiness). Grapes with less colour and more acidity.




VINEYARDS

The grapes come from different plots, all grown organically.
Old vines between 25 and 45 years old.

SOIL TYPE

Calcareous soils with a sandy-clay texture.

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.



AWARDS



ELABORATION



Manual harvest in 200Kg cases. Before entering the winery, the grapes are cooled at 4°C for about 24 hours, followed by a selection of the best grapes. Vatted in concrete tanks with 50% whole bunches where alcoholic fermentation (spontaneously with indigenous yeasts) and malolactic fermentation will take place, processes that we accompany with gentle daily pigeages. The wine is then pressed and transferred to a 50 HL Austrian oak foudre to age for 8 months. Very smooth stabilization and filtering.

RECOMMENDED PAIRING



Chop of lamb with mustard crust.

14% Vol.



12 - 14°C



Did you know...?

The woman illustrated on the label symbolizes the Strength and character of the wine, she being acidic, fresh, spicy and wild, transgressive and rebellious. A wine that caresses the palate, with a fleeting entrance and a sweet permanence. Restless and sublime be La Pilosa!

