

Lo Grau de l'Inquisidor 2019

Organic



FINCA LO GRAU

At more than 450m above sea level, the vineyards of Lo Grau de l'Inquisidor, planted 35 years ago, are grown organically and respecting the natural cycles of viticulture.



An environmental project for the recovery of fauna and flora that favors biodiversity and, therefore, intervenes directly with the health status of the vineyard and its grapes is being developed on the same estate.

TASTING NOTE



Dark and very intense color.



The nose reveals violets, cocoa and spices.



Very rich on the palate, deep, with a lot of volume and structure. Powerful. Sweet tannins but with a very lively freshness. Long and persistent finish.

VARIETIES Syrah 100%



SOIL TYPE

The soils of Lo Grau are calcareous-silty-clayey, with a great capacity to retain water and minerals, and high resistance to heat, warming up very slowly.

CLIMATE



Mediterranean with continental influence: cold winters and hot summers with many hours of sunshine.

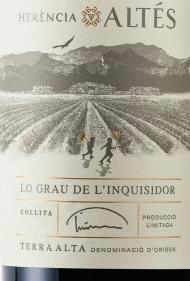


Notorious influence of the balance of 2 winds: the Garbí, a gentle sea breeze that brings humidity, and the Cierzo, a cold and dry wind from the northwest.



Very low rainfall: annual average of 450mm.







AWARDS







ELABORATION



Manual harvest in small boxes of 15Kg. After spending 24 hours in a cold room, the grapes are destemmed and transferred to a concrete tank to spontaneously begin alcoholic fermentation with their own wild yeast, accompanying the process with light daily manual punches. FML and aging in 500L French oak barrels for 30 months.

Limited production of 3,300 bottles.

RECOMMENDED PAIRING

Ideal to share with a selection of cured cheeses, both goat and sheep, with stewed meats, or to enjoy with a book in front of a fireplace.



15% Vol.









Did you know...?

In Lo Grau de l'Inquisidor archaeologists have located a Roman settlement sheltered by old vineyards of Garnacha Blanca.

