

ALEMANY i CORRIÓ • SOT LEFREIC

TYPE
RED, PENEDES

LOCATION
VILAFRANCA DEL PENEDES, CATALUNYA, SPAIN



VINEYARD

Grape Varieties: Merlot, Carinyena, Cabernet Sauvignon

Vines Age: Over 40 years for the Cabernet and Merlot vines, and more than 60 years for the Carinyena

Elevation: 850 ft

Soil: Clay and limestone

Climate: Mediterranean

Harvest: Manual, using small cases (18 kg)

WINEMAKING

Winemaker: Irene Alemany and Laurent Corrio

Fermentation: The Sot LefrieC undergoes an extended maceration, spending between 4 and 5 weeks on skins.

Maturation: 24 - 30 months in French oak barrels, 50% of which is new oak. The wine spends at minimum one year in bottle before release.

WINE

Alcohol: 14 %

Production: Less than 500 cases, only in exceptional years. If a vintage doesn't meet their standards, they won't bottle.

PITCH

- Very limited production
- Biodynamic and organic vineyard practices
- Superb value and attractive package with an informative back label
- Capable of long-term cellaring
- Powerful, well-balanced wine
- Considered the best red wine in all of Penedès for many years by Robert Parker
- Drink over the next 10 to 15 years

TASTE

Very elegant and intense wine, bursting with spices and big, dark fruits.

THINK

Saint-Emilion Premier Grand Cru Classe, Bordeaux

AWARDS AND PRIZES

The Wine Advocate: **94** (2014), **93** (2013), **93** (2012), **95** (2010), **94** (2008), **95** (2004), **94** (1999)

