

Fact Sheet



VINIFICATION

Manually harvested in 12 kg crates. Once in the winery the grapes are put in cold storage until they reach a temperature of 4°C. The grapes are de-stemmed and then put through a double manual selection process both at harvest time and in the winery to eliminate any stalks, dry or unripened grapes. Open 225 litre French oak barrels are stood at the end of the selection tables to be filled by gravity. Once filled, the barrels are sealed and placed in cold-storage for 5 days at 6°C to extract the aromas. Each barrel is manually turned 36 times per day during the fermentation process in order to gently extract the tannin. Once the fermentation process has finished, the wine is kept in contact with the pulp for a further 30 days to ensure a round, soft flavour thanks to the lees, skins and the wood of the barrel itself. After the maceration, we empty the press and the first pressing is returned to the barrel for malolactic fermentation. During the first 5 months, each barrel is turned twice a week in order to move the lees around to give the wine a rounder, softer palate. From May onwards it is left to rest so that the lees are pulled by gravity to the bottom and can be separated and drawn-off. The wine rests in the barrel for 11 months at a 16°C, during which time we select 4 of the best quality barrels to be bottled.

Name: Grillo SP

Denominación de Origen: Somontano

Varieties: 51% Syrah y 49% Cabernet Sauvignon

Vineyards:

Variety	Plot	Altitude	Soil
Syrah	Altero	405 m	limestone
Cabernet Sauvignon	Grillo	400 m	limestone and chalk

Harvest Date:

Syrah: september 26th, Cabernet Sauvignon october 7th

Yield: 900r per vine

Production: 12 x 225 litre barrels

Fermentation:

- In a 225 litre sealed French oak barrel
- 5 days of cryo-maceration at 6°C
- 12 days of fermentation at a maximum temperatures of 26°C
- 30 days of post-maceration until pressing

Ageing: Malolactic fermentation in barrel. 16 months in fine grain French oak barrels

- Alcohol: 15% · Total Acidity: 5,4
- Ph: 3,48
- Clarification: By gravity