

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 then put through a double manual selection process both at harvest time and in the winery to eliminate any stalks, dry or unripened grapes. The grapes are transported in 300 kg crates to the 40 hl French oak fermentation barrels. They are cold-pressed at 10°C for 5 days to extract the colour and aromatic compounds. During the fermentation process, the skins are manually pulled down into the juice to ensure a gentle extraction of 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 less, skins and the wood of the barrel itself.

The malolactic fermentation is done in 225 litre French oak barrels. 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 barrels 16° for a further 8 months at until it is bottled.

TASTING NOTE

A deep, intense cherry red wine with violet rims. An elegant nose that increases in intensity as it breathes. Aromas of ripe red fruit and spices such as black pepper stand out, with deeper Toasted accents from the 13 months ageing in French oak barrels. At mid-palate it is a full-bodied, rounded wine with soft tannins due to correct ripening. It has a noteworthy acid-alcohol balance making it a very dense wine that is easy to drink. It has a long, persistent finish due to the intensity of the fruit and toast aromas at mid-palate.

Name:	Grillo		
Varieties:	44% Syrah 35% Cabernet Sauvignon 14% Grenache 7% Merlot		
Vineyards:			
Variety	Plot	Altitude	Soil
Syrah	Grillo Altero Comín	400 m. 405 m. 415 m.	limestone-gypsum limestone alluvial-gravel
Cabernet Sauvignon	Grillo Soas	400 m. 462 m.	limestone-gypsum clay
Grenache	La Loma	310 m.	clay
Merlot	Grillo	400 m.	limestone-gypsum

Designation of Origin: Somontano.

Harvest date: from September 15th to October 27th.

Yield: 1,2 kilos per vine.

Production: 59 barrels of 225 liters.

Fermentation:

Crio-maceration at 9°C during 5 days.

Fermentation during 8 days finishing at 32°C.

Postmaceration during 30 days until pressing.

Ageing:

Malolatic fermentation in french oak barrels

13 months in fine and medium grain french oak barrels.

Alcohol: 15%

Total acidity: 5,25

pH: 3,50

Clarification: by gravity.