

DOMINIO DE LONGAZ

2014



TECHNICAL DATA

DOP CARIÑENA – AOC CARIÑENA

GRAPES: MERLOT, SYRAH AND CABERNET SAUVIGNON.

RED WINE OAK AGED 30 MONTHS IN BARRELS. VINTAGE 2014

ALCOHOL: 14,50% BY VOL.

THE VINEYARD

The vineyard is located just next to the winery, at an altitude of 550 meters. The soil is made up of alluvial pebbles and gravel. These stony soils give low yields and the bunches are made up of smaller than normal berries, giving greater concentration and more aromatic intensity.

NIGHT HARVEST

The decision when to harvest is taken following periodic ripeness checks in each plot. Harvest takes place at night to avoid high temperatures.

WINEMAKING

This wine is made with grapes proceeding from a selection of the best plots of our vineyard. The grape is selected and destalked before being transferred to stainless steel tanks where makes a pre-fermentation maceration in cold for 5 days. The fermentation is carried out by autochthonous yeasts at controlled temperatures. Once having finished the fermentation, it is pressed by a vertical hydraulic press and later the malolactic fermentation is carried out. This wine has been bottled without previous filtration, having remained a total of 30 months in new French oak Allier barrels.

2014 VINTAGE

Spring turned out to be warmer than average temperatures with low rainfall and a few warm summer months and September without rain, which brought about an advance in maturation, although with adequate maturity and a good harvest

TASTING NOTES

Intense cherry red color with purple hues. On the nose with mature red fruits and mineral aromas. In the mouth is smooth, silky and well balanced.