

LONGUS

2014



TECHNICAL DATA

DOP CARIÑENA – AOC CARIÑENA

RED WINE 30 MONTHS OAK AGED IN NEW FRENCH BARRELS.

VINTAGE: 2014

GRAPES: MERLOT, SYRAH AND CABERNET SAUVIGNON

ALCOHOL: 14,5% 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.

HAND HARVEST

The decision when to harvest is taken following periodic ripeness checks in each plot. Picking is done by hand and the grapes collected in 15 kg capacity boxes. Then in the winery a second selection of the bunches and grapes take place to select only the best.

WINEMAKING

Made with grapes from a selection of the best of our vineyards plots.

The grapes are sorted in the winery, destalked and transferred to French oak vats where they undergo a pre-fermentation cold soak for 5 days.

Alcoholic fermentation is then carried out using selected yeasts at a controlled temperature. Once this is complete the wine is raked and then pressed in an hydraulic small wooden basket press, and then taken through malolactic fermentation.

The wine was bottled without filtration following 30 months ageing in new French Allier oak 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 NOTE

Intense cherry red color with purple hues. On the nose, the aromas of forest fruits stand out with spicy and mineral aromas and an intense balsamic background. In the mouth is full bodied, juicy with intense tannins and structure.