



Fact Sheet

VINIFICATION

Manually harvested in 12 kg crates. Once in 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 of cluster and grain 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 realizing a maceration in cold during 5 days at 10°C to extract the color 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 lees, 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 and 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°C for a further 8 months until it is bottled.

TASTING NOTE

Intense cherry red wine with a high cap. Nose with intense aromas of red mature and expressive fruits, balsamic notes on a bottom of very integrated wood from the upbringing in new wood of French oak. In mouth it turns out to be a wine with structure, very expressive with velvet tannins and personality. With a long and persistent end. The balsamic aromas stand out and the red mature fruits also. Balanced and sweet-toothed.

Designation of Origin: Somontano.

Harvest date: from September 11th to October 15th.

Yield: 1,2 kilos per vine.

Production: 46 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:

Malolactic fermentation in French oak barrels.

13 months in fine and medium grain French oak barrels.

Alcohol: 14,5%

Total acidity: 5,66

pH: 3,55

Clarification: by gravity.

Name: HOP HOP

Varieties: 50% Grenache
50% Syrah

Vineyards:

Variety	Plot	Altitude	Soil
Syrah	Altero	405 m.	calcareous
Grenache	La Loma	310 m.	limestone-gypsum