



Desbordant

2022

Varieties: 60 % garnatxa,
30% tempranillo and 30 % syrah

WINEMAKING

Hand grape harvesting with small bins. 20 % whole grapes (with stems). 15 days fermentation of each variety separately and subsequent blend.

AGING

In cement cubes.

LABORATORY

ABV: 13,5 % vol.
Total acidity: 4,7 g/l
Volatile acidity: 0,47 g/l
pH: 3,65
Residual sugar: <0,5 g/l
Free sulphur: 26 mg/l
Total sulphur: 45 mg/l

VITICULTURE

Vineyard: Vilapudua / Gras / Vinya del Mario
Rootstock: R-110
Vine density: 2,5 x 1,15
Middle Vineyard age: 8 years
Soil: calcareous clay
Trelling system: double Royat
Location: Avinyó
Altitude: 350 m
Orientation: South
Average yield: 4.000 kg/ha
Treatments: organic viticulture

TASTING

Wine with a strong personality. It displays all the potential of varieties. Red plum colour with violet hints and intense red fresh fruit and floral aromas on the nose. The subtle sweetness on the palate makes it ideal for all kinds of consumers.