

ALAT

**Artistic, curious...a troubadour.
Music, intensity,
light and energy.**

VARIETIES Merlot

TASTING NOTE

Medium-high robe, cherry color with violet tones. The nose is clean and intense, high aromatic expression of ripe red fruits with balsamic background and aromas of aging such as vanilla or clove. The palate is friendly and sweet, where ripe fruit appears with soft tannins. Persistent and spicy finish.

HARVEST 2019

The 2019 vintage has been a good campaign because the balance between temperatures and rainfall has been very appropriate for a good ripening of the grapes. We have had a rainfall of around 500 ml and temperatures that have only risen more than other years during the months of June and July, due to two important heat waves.

LOCATION Font Rubí (319 m)

VINE'S AGE 20 years

TREATMENTS Control of the vineyard under the parameters of organic agriculture.

TYPE OF SOIL Farm located on calcareous soils with a loamy-argillaceous texture. Soils with great depth for roots.

ELABORATION

Manual harvesting in boxes. Maceration of the whole grapes at 4°C. Inside the winery, it is introduced into stainless steel tanks where the maceration-fermentation is carried out at a controlled temperature with manual pumping over. Post fermentation maceration is carried out. Malolactic fermentation in tanks and aging in 225 and 300-liter oak barrels for between six months and one year. Aging in bottle for a minimum of six months.

ALCOHOLIC CONT. 13,50% TOTAL ACIDITY 5,9 g/l PH 3,3 VOLATILE ACIDITY 0,67 g/l RESIDUAL SUGARS <0,5 g/l TOTAL SULPHUR DIOXIDE 73 mg/l

PENEDÈS
DENOMINACIÓ D'ORIGEN
2000 anys



RED