



tipicitat

red garnacha & carignan

the wine

Tipicitat is our special tribute to red Garnacha and Carignan, for these two grape varieties have traditionally dominated winemaking in our region, the Terra Alta. Only in demanding environments do these varieties give the best of themselves and for that reason they have always been very much part of our history and culture.

Using only grapes harvested from old vines and after rigorous selection at the winery, we achieve with Tipicitat a richly dark wine. It presents a complex range of aromas: mature fruit notes, hints of spices and an underlying minerality. After ageing in casks for more than one year, this wine is elegant on the palate, concentrated, with mature tannins and a lingering finish. It well complements red meat dishes and roasts.

the process

The grapes are selected in the winery and, after destemming and crushing, the two varieties are vinified separately. They first undergo pre-fermentation maceration until the start of alcoholic fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation the wine is transferred to 300 litre French oak casks containing a varying proportion of new oak depending on the vintage. After more than 12 months in casks the wine is then bottled.

Appellation of Origin: Terra Alta

Varieties: Red Garnacha and Carignan.

Vineyards: Average age of 30 years, with a crop of about 2 kilos per vine.

Harvest: Hand picking during the second part of September.

Alcohol Content: 14%

Making Process: Selected grapes in the winery, cold soak, controlled fermentation and malolactic.

Ageing: 12 Months in 300l. French oak barrels of different ages and cooperages.

Nose: Strawberry, black cherry, blackberry, black plum, roasted coffee and mineral notes.

Mouth: Bodied, structured, dense and persistent finish.

Serving Temperature: 14 – 17°C

