



# vall major

## red grenache and syrah

### the wine

To make Vall Major, our flagship wine, we look for young wines showing all the fruity potential of the Garnacha grape, both red and white. We source from a variety of vineyards, each with an average age of 20 years and with a crop of about 3 kilos per vine.

In red Vall Major the red Garnacha grape dominates. It imparts an intense fruitiness, freshness and a touch of herbs, all complemented by the spicy notes of the Syrah grape.

A full-bodied wine and versatile: it can be enjoyed by itself, with tapas and with any meal.

### the process

The grapes are selected in the winery and, after destemming and crushing, undergo skin maceration for some hours at a low temperature in stainless steel tanks. This is followed by controlled fermentation. Only the wine from the press which drains naturally - that is, without any mechanical pressing - is used. This free-run juice is then mixed with the already racked wine prior to later malolactic fermentation.

Appellation of origin: Terra Alta

Varieties: Red Garnacha and Syrah.

Vineyards: Average age of 20 years and with a crop of about 3 kilos per vine.

Harvest: Hand and mechanical picking during the second part of September.

Alcohol Content: 14,5%

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

Ageing: No

Nose: Strawberry, black cherry, wild berries and spicy.

Mouth: Fruity, fleshy and lasting.

Serving Temperature: 13 – 16°C

