



vinyes domènec

VINYES VELLES DE SAMSÓ

2016

EXPERIENCES COLLECTION WINES: Some old vines are like little jewels that together with the vintage leave a mark that is difficult to recreate. At Vinyes Domènec, we selected these vines especially to share by creating a collection

called "Experiences"; this will be winemaking at the micro level: exclusive and exceptional. It is a vineyard of very old carignans, a small yield that we selected from a 0.74 hectare plot in our Mas d'en Tost vineyard in Masroig.



- **SOIL TYPE:** A 400-metre high terrace facing north, protected by easterly-wind forests that give it a unique expression. Calciferous-clay, partly loess, soil that gives it a unique finesse, an airy, delicate, and subtle Grenache.
- **VITICULTURE:** Ecological agriculture with conversion.
- **VARIETY:** 100% Samsó.
- **ELABORATION:** Alcoholic fermentation and maceration for 20 days and aged for 12 months in French oak barrels.

Image references on the WALL OF BOTANY TASTE

- *Sedum sediforme* (Raïm de pastor)
- *Pinus sylvestris* (Pi)
- *Vitex agnus-castus* (Aloc)
- *Cistus monspeliensis* (Estepa negra)
- *Salvia verbenaca* (Tàrrec)
- *Juniperus communis* (Ginebró)
- *Bituminaria bituminosa* (Bituminaria)
- *Rosmarinus ocinalis* (Romani)

- **COLOR:** Clean, brilliant with an intense ruby colour.
- **AROMA:** Intense aromas of black and red fruits, native, redcurrants with the balsamic presence of Mediterranean undergrowth and floral notes of wild violet.
- **TASTE:** Balanced age with harmony in tune with all the landscape surrounding it, the juniper, mastic and rosemary accompanying the red fruits and the notes of the aging.

ALCOHOLIC STRENGTH: 14% vol.

TOTAL ACIDITY: 4,6g TAR/L.

VOLATILE ACIDITY: 0,55g /L.