

2021

Grenache and Carignan, the perfect dance partners of our ancestral varieties, express the Mediterranean climate and the botanical biodiversity of the vineyards and forests of Vinyes Domènech in every glass.

- **SOIL TYPE:** From different plots: Calcareous-clay and red clays, stony calcareous.
- VITICULTURE: Ecological and conversion agriculture
- VARIETY: A blend of Garnacha, Garnacha Peluda, and Cariñena. Organic farming and in t, he process of conversion, according to the CCP Eh.
- VINTAGE: Harvest rating: Excellent. A hot spring and a dry summer have brought the harvest 15 days sooner with a 40% decrease in production. The harvest began on the 5th of September.

Image references on the WALL OF BOTANY TASTE

- Daucus carota (Pastanaga borda)
- Helichrysum stoechas (Sempreviva)
- Laurus nobilis (Llorer)
- Lamium amplexicaule (Ortiga mansa)
- Retama monosperma (Ginesta blanca)
- Punica granatum (Magraner)
- Thymus vulgaris (Farigola)
- Artemisia campestris (Artemisa)
- Juniperus communis (Ginebró)
- Pinus sylvestris (Pi)
- Pistacea lentiscus (Llentiscle)
- Plantago lanceolata (Flantatge-or)
- Prunus spinosa (Aranyoner)
- Ruta graveolens (Ruda)

- COLOR: Clean, bright cherry red.
- AROMA: It is a gift of wild red and black autumn fruits: cherries and blueberries that give way to a bouquet of medicinal herbs from the fields' undergrowth: thyme and juniper.
- TASTE: The initial sweet flavour of the Grenache fills the palate with red berries with a hint of balsamic resin and licorice that seductively stimulate the senses. It ends with a salty touch that will make your mouth water, and you will enjoy a sparkling finish.

• ELABORATION: Alcoholic fermentation and maceration for 20 days and a short aging period of six months, a part in old French oak barrels and the other part in stainless steel tanks to preserve the variety of aromas.

> ALCOHOLIC STRENGTH: 14,5% vol. TOTAL ACIDITY: 4,8 g TAR/L. VOL ATILE ACIDITY: 0,55g /L.

