

BRAND : LO PATINET

WINE : RED

D.O. : MONTSANT

Lo Patinet represents the first organic wine in the portfolio and originates in a vineyard belonging to a slightly eccentric grower whose *laissez faire* philosophy produces a natural, free spirited wine dependant purely on the conditions handed down from above.

CLIMATE

Typical Mediterranean - cold winters and hot summers, low rainfall (400 mm / year).

SOIL TYPE

Clay with some slate and granite clusters.

VINES

Organic Viticulture. 15 year old vines Garnatxa, Carignan, Syrah and Cabernet Sauvignon. Planted in narrow rows (4,500 vines per hectare). Southwest orientation.

ELABORATION

Manual harvest in boxes of 15 kg. All varieties harvested separately looking for maximum ripeness. 15-20 days of maceration on skins and fermentation in small 1000 litre tanks - temperature 24-28 °C - with daily manual punching down (pigeage) followed by very light pressing.

OAK

Aging for 15-20 months in 300 litre barrel - French oak with fine grain.

TASTING NOTE

Intense, dark cherry colour. An elegant nose with notes of spice, mineral and wild herbs with layers of black fruits. Full bodied on the palate, meaty with firm but sweet tannins.

ANALYTICAL

- ALCOHOL : 14.5 %
- RESIDUAL SUGAR : < 2 g/l
- TOTAL ACIDITY : 4.9 g/l
- PH : 3.5

