

MAQUINON



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100% Garnacha Negra -D.O.Q Priorat

Electric, with marked mineral notes coming from the Llicorella of the Priorat. Intense nose with hints of spices, red fruit and memories of vanilla.

It is the terroir, the purity taken to the limit on our 100% Garnacha Negra, one of the few in the world biodynamic certified by Demeter.

Winemaker comments: José Luis Gómez, Laura Muñoz, Patrick Meraz.

VINEYARD REGION

Bellmunt del Priorat / Falset.
41°15'87.02"N, 0°78'51.23"E

VINTAGE CONDITIONS

2016 vintage: normal weather conditions during the year till September with some unexpected rains that forced us to make a green pruning to ventilate the grapes.

TECHNICAL ANALYSIS

Total Acidity: 5,6 g/l.
Free SO₂: 39 mg/l
Total SO₂: 68 mg/l
pH: 3.4
Alcohol: 14,4 %
Residual Sugar: 0,85 g/l

GRAPE VARIETY

Garnacha Negra (100%)

TECHNICAL INFORMATION

Harvest: first fortnight of September
Manual harvest in boxes of 15 kg
Aging: 3 Months in French oak.

