

Product code: 1743

ALEMANY I CORRIÓ, PAS CURTEI, DO Penedès, Spain, 2017



Producer Profile

In the little town of Vilafranca del Penedes in Catalunya, Irene and Laurent are challenging the traditional perception of DO Penedes wine.

Converting their vineyards from the typical Penedes high yields and abandoning all forms of chemical treatment and fertilisers, they follow basic organic practices. Much of the construction and equipping of their cellar was modest and homemade, including building their own tanks. Production remains small, yet as they identify further small vineyard sites their range has extended to include distinctive wines from the indigenous varietal Xarel-lo, which they choose to do extended fermentation with, using indigenous yeast and it is then left on its lees to increase the richness and complexity.

Viticulture

Trained gobelet and on wire, with vineyards between 15 and 70 years old on clay and limestone soils. Yields are around 4500 kg / Ha. All work is carried out lutte raisonnée.

Winemaking

Alcoholic fermentation in stainless steel tanks with a small sulphitic pre-fermentative maceration with wild yeast. Malolactic fermentation with wild bacterias in 228 l French oak barrels.

Tasting Note

A Bordeaux-esque wine jam packed full of black fruits with fine soft tannins. Intense, moreish with crunchy fruit.

Food Matching

Steak, Game and Poultry

Technical Details

Varieties:

Merlot 40%

Cariñena 40%

Cabernet Sauvignon 20%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 14 Months

Type: French Oak 228l

% wine oaked: 100

% new oak: 25