

Alemany I Corrió, Sot Lefriec, DO Penedès, Spain, 2018

Producer Profile

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

Converting their vineyards from the typical Penedès 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, approximately vineyards between 35 and 70 years old, clay and limestone soils, approximately 3000 kg / Ha, viticulture: lutte raisonnée.

Winemaking

Alcoholic fermentation in stainless steel tanks with a long cold sulphitic prefermentative maceration with wild yeast. Malolactic fermentation with wild bacteria in 228l French oak barrels.

Tasting Note

Aromas of smoky oak, blackcurrant and cherry with a hint of herbs. Dry with soft acidity. Dense but concentrated, with blackcurrant and cherry alongside the integrated toasty oak. Wonderfully deep with hints of dark chocolate and minerals. Very long with a touch of camphor-like herbs in the finish.

Food Matching

Rich dark meat like venison stew, wild boar and lamb.

Awards

Robert Parkers The Wine Advocate 95 Points



Product code: 1742

Technical Details

Varieties:

Carignan 50%

Merlot 30%

Cabernet Sauvignon 20%



ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 26 Months

Type: French

% wine oaked: 100

% new oak: 50

