

VINYARETS

VI ECOLÒGIC / ORGANIC WINE

VINTAGE: 2021

TYPE OF WINE: Red wine

DO: Penedès

GRAPE VARIETIES: Garnacha, Tempranillo and Sumoll

WINEMAKING

Number of days of skin contact: 5 days

Type of fermentation: In stainless Steel under controlled temperature.

Malolactic fermentation in stainless steel and second-fill barrels

Length of alcoholic fermentation: 7 days

Fermentation temperature: 22°C

Ageing: Approximately 50% of the wine in a second barrel for 10 months

Bottling month: May of 2022

TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.3

Total acidity: 5.2 g/L (tartaric a.)

Residual sugar: <0.5 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 5 years

AVAILABLE FORMATS

75 cl

TASTING NOTES

Bright, brilliant ruby red. Captivating nose with fine floral (wild rose) and fruit (red cherry) notes. Velvety and flavourful, with a backbone of very aromatic fruit tannins, the palate unfolds with great length, leaving traces of dried fruit and creamy notes (caramel coffee). Delicate and pleasing rather than powerful.

SERVING SUGGESTIONS

A versatile wine that pairs perfectly with all kinds of appetizers and main courses. It goes particularly well with light dishes, charcuterie, tuna, carpaccio, and tapas, as well as pasta and risotto. Serve at 14–16°C.

LEGACY

Centuries of winegrowing coexist with the chance to learn, day after day. The vineyards in the heart of Penedès are a place to discover deeply rooted varieties. Amid farmhouses, castles, and ancestral homes, lies a land marked by countless cultures, where we repeat a yearly pact both ancient and new: a dialogue with the nature around us. The spirit of Vinyarets, the magic of our origins.



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TERROIR

Soil

Our Vinyarets wine is made from grapes grown in different areas with calcareous clay soils in the Penedès region.

Weather conditions

In the Penedès region, 2021 was a dry year with very little precipitation during the growth season. At the beginning of the harvest, a rainy period combined with morning humidity caused isolated incidences of botrytis, which conditioned the course of the harvest. In terms of temperature, the year showed great variation, with very warm weather in February, but a cold start to the spring. During the summer, maximum temperatures were high, but lows were within normal range, and the end of the growth season was colder than usual.

Precipitation

Annual total (current vintage): 418 mm

Temperature

Annual average (current vintage): 15°C