



INTRODUCTION:

MADE EXCLUSIVELY FROM RED GRENACHE (GARNACHA TINTA) VINES THAT ARE MORE THAN A CENTURY OLD, "ESPECTACLE" IS A SINGLE VINEYARD LOCATED NEAR THE VILLAGE OF LA FIGUERA (DO MONTSANT) AT AN ALTITUDE OF MORE THAN 700 METRES WITH SPECTACULAR VIEWS OF THE EBRO VALLEY AND THE DISTANT PYRENEES.

ANALYSIS:

ALCOHOL: 15,5 %.

TOTAL ACIDITY: 4,5 g/L (EXPRESSED IN TERMS OF TARTARIC ACID).

VOLATILE ACIDITY: 0,7 g/L (EXPRESSED IN TERMS OF ACETIC ACID).

REDUCING SUGARS: 0,6 G/L.

pH: 3,65

WINEMAKING PROCESS:

- SELECTIVE PICKING OF THE GRAPES BY HAND AT THEIR OPTIMUM PHENOLIC MATURITY.
- TRANSPORT TO THE WINERY IN SMALL 20 KGS. CRATES.
- STORAGE FOR 24 HOURS IN A COLD ROOM AT 4°CENTIGRADE.
- FIRST PASSAGE ON A SORTING TABLE. ONLY GRAPES IN THE BEST CONDITION PASS ON TO THE NEXT STAGE.
- DESTEMMING IS FOLLOWED BY A FURTHER SELECTION, GRAPE BY GRAPE, ON A VIBRATING SORTING TABLE. OVERRIPE OR GREEN GRAPES ARE REJECTED.
- AFTER GENTLE CRUSHING A SMALL DOSE OF SULPHUR IS ADDED TO THE MUST BEFORE TRANSFER TO A NEW VERY FINE GRAIN 4000 LITRES FRENCH OAK VAT.
- NUMEROUS PUMP OVERS AND PUNCH DOWNS (PIGEAGE) ARE CARRIED OUT TO ACHIEVE IDEAL EXTRACTION OF THE COLOUR AND TANNINS.
- FOUR TO FIVE WEEKS OF MACERATION ACCORDING TO THE EVOLUTION OF THE NEWLY FERMENTED WINE.
- SPONTANEOUS MALOLACTIC FERMENTATION IN THE OAK VAT.
- AGEING IN THE SAME NEW OAK VAT OF 4000 LITRES FOR 14 TO 16 MONTHS.
- BOTTLING AND FURTHER AGEING IN BOTTLE FOR ABOUT 1 YEAR BEFORE RELEASE.

TASTING NOTE:

- THE COLOUR OF THE 2019 VINTAGE OF ESPECTACLE IS FAIRLY INTENSE WITH A PURPLE TINGE, TYPICAL OF THIS WINE WHEN YOUNG.
- THE AROMA IS INITIALLY VERY INTENSE AND COMPLEX, SHOWING CLEAR NOTES OF BLACK FRUIT, RASPBERRIES, BLACKBERRIES, AND CURRANTS, ALL SURROUNDED BY SPICY NOTES. AFTER A SHORT EXPOSURE TO AIR, THE COMPLEXITY IS ENRICHED WITH SUBTLE HINTS OF VIOLETS AND ESPECIALLY THE CLASSIC AROMA OF ROSES EMANATING FROM THE UNIQUE TERROIR.
- ON THE PALATE THIS VINTAGE IS MORE CONCENTRATED THAN PREVIOUS YEARS. RIPE TANNINS COMPLEMENTED BY GORGEOUS COMPLEX FRUIT FLAVOURS AND AN EXQUISITE SOFT VELVETY TEXTURE ACCENTUATE THE CLASSIC SUBTLE ELEGANCE AND CHARM THAT IS THE SIGNATURE OF ESPECTACLE. THE FINISH IS PERSISTENT AND LONG, DISPLAYING ALL THE AROMATIC RICHNESS OF THIS EXTRAORDINARY WINE.