



## Gratitud Cabernet franc 2016

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Purpose: Gratitude to the land and the people I was born with and raised with. Opening to the world of the international varieties which adapt well to our climatology.

### **Grape**

92% cabernet franc, 8% Sumoll (eco certified plot).

### **Vineyard**

Plot «La solana» (highland vineyard, 600m high).

### **Ground**

Red calcareous and compact clay. Serra del Montmell.

### **Fermentation**

Hand harvested in boxes of 10kg:

- 70% of the grapes, maceration in its peels and fermentation in amphora 200l.
- 30% of the grapes, maceration in its peels and fermentation in stainless steel tank for 12 days.
- Later fine-tuning in French oak wood barrels for 3 months.

### **Ferments**

Native yeast.

### **Fermentation containers**

70% amphora, 30% stainless steel.

### **Limited edition: 2.690 bottles**

### **No filtered, total sulphites: <10mg/l, 13% alcohol**

### **Recommended consumption time**

July-August 2017. It is a long life wine that can remain in the bottle for a long time.

### **Service and drink advice**

Poured when possible, otherwise open the bottle in advance prior to service.