



Encarinyades 2019

Motivation: Retrieve again the genetics of white, black and grey carignan, playing with them, reinterpret their magic, enjoy their game of complicity, try to make a wine that shows the delicacy and depth of some indigenous varieties that are a much of the Empordà DNA, where I dream awake.

Limited edition: 3,750 bottles

Grape: 80% carignan white, 15% carignan black and 5% carignan grey (certified organic plot)

Vineyard: bush vines of 6 years, 60 years, 20 years

Place: Prat d'Egna, Agullana (Alt Empordà)

Height: 300m

Terrain: sandy granite

Winemaking: manual harvest in 15kg boxes. Maceration with skin and skin for 5 days, pressing and fermentation. 100% in clay amphora.

Fermentation: spontaneous (autochthonous yeast)

Aging: 70% stainless steel deposit, 30% chestnut boot for 2.5 months

Fermentation container: 100% amphora

Unfiltered, total sulfites: 8 mg/l

Alcoholic grade: 12%