

CARA NORD

DE LES MUNTANYES
DE PRADES

Red wine 2012

Altitude: 800 m above sea level.

Geography: Geography: steep and hilly landscape, surrounded by high peaks and forests of oak in the Natural Park of the Prades Mountains and Natural Park of the Poblet Forest.

Soil: An area that has been nationally classified as an area of Geological Interest. Poor earth with slate, clay and limestone with rocky outcrops, cliffs and rugged mountains.

Climate: Continental-Mediterranean with cool nights that allow the vines to rest. This delays the accumulation of sugars, preserves acidity and helps in the creation of aromas.

Average annual temperature: 13º C.

Average annual rainfall: 450-550 litres/m2.

Average annual sunstroke: 2.700 hours/year.

Vineyard management: Sustainable dry farming, vegetation cover and responsible mountain viticulture; minimal intervention which prioritizes biodiversity.

Fermentation: at 24º C.

Aging: 6 months in selected French oak.

Bottling date: September 18, 2013.

Varieties: Isolated vineyards surrounded by forests, 42% Grenache, 38% Syrah and 20% Garrut.

Tasting notes: This is a dark blackish-purple wine. Black plums and spices on the nose, deep and rich, concentrated black fruit with thick texture and soft tannins. It has grace notes of cloves and cinnamon. Nicely balanced by firm structural acidity on the palate and a sense of fresh and vibrant finish.

