



DES DE 1865

Cultivare | Criança

VINTAGE 2014

VARIETIES 55% Sumoll, 45% Samsó

DESIGNATION OF ORIGIN Penedès

AGING One year in French oak barrels.



DESCRIPTION

We have looked for the most suitable vineyards and the most expressive varieties, we have cultivated them, and we have made this wine with great care; waiting for it to grow and exhibit all its potential and nuances.

WINEMAKING

Made with 55% Sumoll and 45% Samsó, harvested by hand in selected vineyards more than 45 years old, located in the Garraf area. After destemming and pressing it is left to macerate in open French oak barrels, with daily head plungings for twelve days to extract the colour, aromas and smooth tannins. Using open barrels enables better oxygenation of the wine. Once fermented at a temperature of 25°C, it is pressed and aged for one year in closed French oak barrels with different degrees of toasting. Finally, it is bottled in April 2016 and undergoes its final aging in the bottle.

TASTING NOTES

TO THE EYE: Raspberry red colour with cherry notes. Clean and bright.

ON THE NOSE: Fruity and intense aroma with notes of red fruits (strawberry and raspberry) and black fruits such as plums combined with floral notes (violet). Also noticeable are the hints of wood (chocolate and vanilla) from its aging in barrels.

ON THE PALATE: On the palate it is balanced, full, round and silky. Aftertaste with hints of wild and acid fruits. Its finish is elegant, full and very suggestive.

ANALYTICAL CHARACTERISTICS



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Alcoholic strength: 14.5 %vol.

Total sugar: 1.8 g/L

Total acidity: 4.20 g/L

pH: 3.22

GASTRONOMY

Recommended with all types of red meats such as beef, grilled meats and game meats such as partridge. Serve between 15 and 18 C.

AWARDS

Tastings.com

GOLD - 2017 Gilbert & Gallard 2017, France

GOLD - 2016 SMV Canada 2016, Quebec - Canadá