

## Barranco del Prado 2022-Viñedo Singular

You can always hope for something special from a vineyard which has experienced 3 centuries. That is the case with Barranco del Prado, pre-phyloxera ungrafted vines over 120 years' old and planted at an altitude of almost 800 metres. A real gem that reflects a long-gone form of viticulture which allows us to achieve the highest expression of purity and a reflection of the terroir of the Sierra de Yerga.



<b>COMPOSITION</b>	97% garnacha, others 3%
<b>VINEYARD</b>	0.32 hectares, altitude of 768 metres, north-facing and sandy soil
<b>VITICULTURE</b>	Organic in the process of certification
<b>HARVESTING</b>	Picked manually at the end of October, in 11 kg. crates. Selection of clusters. Average yield 3,000 kg/ha
<b>VINTAGE</b>	2022 was characterized by a fairly dry winter, followed by heat waves and a sharp thermal change in June. The summer was extremely hot and dry, resulting in rather small, concentrated grapes with good health.
<b>VINIFICATION</b>	In open stainless steel tanks. Cold maceration for 2-4 days and fermentation for 15-20 days with daily treading and hardly any pumping over. It does not undergo malolactic fermentation.
<b>AGEING</b>	Aged for 18 months in French-oak casks.
<b>BOTTLING</b>	1352 bt. March 2024
<b>ANALYSIS</b>	Alc/vol:15% Tot Ac:5,6 g/l pH:3,44 Tot SO2 :67 mg
<b>TASTING NOTE</b>	A wild, dense, concentrated wine, with intense floral and wild herb aromas, notes of violets and incense and the freshness of a grape cultivated at an altitude of almost 800 metres
<b>BEST CONSUMED</b>	Now or in the next 10 years
<b>POINT SCORES</b>	Not tasted yet <input type="checkbox"/>

Bottles of 0,75 cl and 1,5l