



VARIETIES

Merlot
Tempranillo
Cabernet Sauvignon
Syrah

ANALYTICAL DATA

ALCOHOL LEVEL: 13,5% vol.
ACIDITY: 4,50 g/l tartaric acid
pH: 3,55



GR5 SENDERS

RED TERROIR 2022

D.O. Penedès · COSTERS DE L'ANOIA

Traditional young red wine from our cellar. The coupage of these grape varieties offers a terroir wine with a harmony and maximum expression of where it comes from.

VITICULTURE

Vines from Can Prats, Can Castany and Can Miquel de les Planes in Espiells, privileged area between San Llorenç and Gelida, North Est Penedès.

Vineyards from 1979 to 1985.

T raining system: Goblet and wire trained.

Orientation East, South east.

2022 HARVEST

The weather was marked by dryness above average and this lack of rain has ultimately marked the vintage. At the end of spring we had an intense and prolonged heat wave and this accelerated smallpox and ripening of the grapes. As a result, the harvest began with Pinot Noir on August 1, being the earliest in our history. The amount of grapes we obtained was normal, but the grapes obtained weighed less due to lack of water, which caused losses of 25% on the previous harvest.

The grapes entered the winery at an optimal ripening point, qualitatively good and healthy. Obtaining wines of high concentration, intensity and with good characteristics to be able to make our Still Wines and Cavas.

VINIFICATION

We chose the best vines of each variety of our terroir to produce this wine. After selecting the grapes is a manual harvest in small boxes. Fermentation and maceration with the skins for 12 days at 22°C, with two daily pumping. Aged in third and fourth year French oak barrels for 9 months.

TASTING NOTE

Red-ruby color with garnet tones. A young wine that offers aromas of genuine own varieties. Fresh aromas of blackberries, strawberry and a bit floral. The palate is mineral, sweet and very seductive. Balanced acidity that gives freshness and length, sweet tannins with a medium balanced.



CAN LLOPART DE LES ALZINES,
Espiells, Sant Sadurní d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.

www.vinselcep.com

