



VARIETIES

Tempranillo
Syrah
Merlot
Cabernet Sauvignon

ANALYTICAL DATA

ALCOHOL LEVEL: 13% vol.
ACIDITY: 4.5g/l tartaric acid
pH: 3,8



OT DE VINS EL CEP RED HOFFC 2024

D.O. PENEDÈS · COSTERS DE L'ANOIA

OT. ORIGEN+TERRER. *A young red wine de terroir, a classic from our cellar. Thanks to the particular way in which it is produced, this wine offers an excellent combination of primary aromas, soft, rounded tannins and the freshness of a long after-taste. It has a marked Mediterranean character thanks to its freshness and aromatic intensity.*

VITICULTURE

Vineyards: Paulo and Crestes at Can Prats, planted at Can Castany, and Serral at Can Miquel de les Planes. Located in the privileged area of the Slopes of l'Anoia, between Gelida and Sant Llorenç d'Hortons.

Year of plantation: from 1979 to 1985.

Training system: Tempranillo head-pruned, the rest cordon-pruned.

Soil type: Calcerous, medium texture (balance between sand-silt) and clay at Can Castany.

South east orientation.

HARVEST 2024

The 2024 harvest began in early August, thanks to milder weather conditions. After three years of drought, this year was slightly rainier than the previous one, especially in the spring, which favored the vegetative development of the vineyard.

The accumulated rainfall allowed for better soil hydration and a production that could have been considered more balanced. However, the presence of the green mosquito affected grape development in some areas, resulting in a final production similar to that of 2023. Soil and water management remained a challenge and was key to maintaining balance in the vineyard.

Despite these challenges, the overall grape quality has been good, with wines expected to be vibrant and expressive, offering great freshness and strong aging potential, faithfully reflecting the character of our region.

FERMENTATION IN THE CELLAR

Winemaking and production is done in our cellar to guarantee the origin of the grape and a rigorous production process. We have chosen the best vines of each variety from our estate to produce this wine. After selecting the grapes, the grapes are harvested in boxes. Fermented and macerated with the skins for 12 days.

TASTING NOTES

This wine stands out thanks to its silkiness and its rounded tannins. A young wine that offers very authentic aromas of its varieties, thanks to its production process.



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

www.vinselcep.com

