



## VARIETIES

100% Pinot Noir

## ANALYTICAL DATA

ALCOHOL LEVEL: 14,5% vol.  
ACIDITY: 5.90g/l tartaric acid.  
pH: 3,50.



## RACÓ DE CAMPS

PINOT NOIR 2022

D.O. Penedès · COSTERS DE L'ANOIA

**RACÓ DE CAMPS**, Estate wine made from old vine following the principles of biodynamic farming. 30 years old vine with deep roots and the calcareous composition of the soil provide the maximum expression of Pinot Noir.

## VITICULTURE

This Pinot Noir comes from the vineyard Pinot Noir, which is located in the Espiells area, there are the best vineyards of Pinot Noir. A 1 hectare plot cultivated following the principles of biodynamic farming.

Planted in: 1990

Training system: Goblet trained system

Calcareous soil, sandy texture. South-East facing.

## HARVEST 2022

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

Manual harvest in small boxes. Fermentation and maceration in 600l barrels during 15 days. Aging in 250l. French oak barrels of third and fourth year for 9 months.

## TASTING NOTES

Very luminous ruby red color with grana reflections. Clean and bright. Medium layer. Leaves a dense and slowly evolving teardrop. Very frank in the nose, we can appreciate very clearly intense aromas of ripe red fruits, especially cherries, but also raspberries and strawberries accompanied by notes of blackcurrants, so typical of this variety, wrapped at all times by balsamic aromas of menthol on a subtle background of sweet spices where notes of vanilla stand out. In evolution, cocoa aromas are added to the whole. In the mouth it has an ample entrance where it shows freshness thanks to a lively acidity, which gives it tension and makes it the conductor of the wine in a silky mouth passage where we find sweet and very very polished tannins. Fruity aromas dominate, very intense, always accompanied in the background by mentholated notes, vanilla aromas and memories of cocoa that make it a very sweet-toothed wine. Medium length and quite persistent.



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

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