





VARIETIES 100% Pinot Noir

ANALYTICAL DATA

ALCOHOL LEVEL: 13,5% vol. ACIDITY: 5.70g/l tartaric acid. pH: 3,25.









RACÓ DE CAMPS

PINOT NOIR 2024

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 Racó de Camps, 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 2024

The harvest began in early August, slightly later than the previous year, 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.

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.



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