



VARIETIES

Tempranillo
Syrah
Merlot
Cabernet Sauvignon

ANALYTICAL DATA

ALCOHOL LEVEL: 13,5% vol.
ACIDITY: 4,9g/l tartaric acid
pH: 3,65



OT DE VINS EL CEP

RED TERROIR 2019
D.O. PENEDES, 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

Vinyards: 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.

2019 HARVEST

An ideal climate, moderate rainfall and a good evolution of the grapes in the last vegetative cycle allowed a harvest marked by a very good quality. The grapes ripened very well. The balance between temperatures and rainfall allowed to harvest a grape with optimal conditions and produce high quality wines. A high quality harvest. We started on August 14th with Pinot Noir and finished on September 25th with Cabernet Sauvignon.

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

