

TERROIR WINES AND CAVAS ORGANIC & BIODYNAMIC WINEMAKING **4 WINEMAKERS FAMILIES**

Can Castany · Can Miquel de les Planes Can Prats · Can Simon



VARIETIES

Tempranillo Syrah Merlot Cabernet Sauvignon

ANALYTICAL DATA

ALCOHOL LEVEL: 13,5% vol. ACIDITY: 5,4g/l tartaric acid pH: 3,51







OT DE VINS EL CEP

RED TERROIR 2020 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

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.

2020 HARVEST

Adverse weather conditions with abundant rainfall in the spring and extreme humidity marked the harvest due to the presence of mildew. Despite the application of organic treatments, it was not possible to save the entire harvest. In the end, the vines that resisted mildew represented 25% of the normal production. This meant that the surviving clusters were treated with great care in order to obtain high quality wines. The rise in temperatures at the end of July pushed the harvest forward and we started on August 4 with the Pinot Noir, and finished on September 30 with the 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 vareity 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, Espiells, Sant Sadurní d'Anoia, Costers de l'Anoia, Alt Penedès, Barcelona. www.vinselcep.com





