

Saltamartí 2018/17

ELS VINYERONS VINS NATURALS



HARVEST AND VINTAGE NOTES:

Ull de llebre (Tempranillo) is the most representative red variety of Spain, it's very delicate and very aromatic, with little oxidative power and under water stress conditions gives great quality wines. The soil of this vineyard is predominantly limestone and sandy, very drained enhancing the delicate aromas of this powerful grape.

Garnacha (Grenache) is widely distributed in the Mediterranean and beyond and its grapes are little compact with low yields, it can display fresh, bright red fruit aromas and an earthy minerality when harvested in time avoiding overripe and particularly well developed in calcareous clay soils, as in this case.

For a respectful vinification grapes are harvested by hand and after a soft maceration and pressing, alcoholic and malolactic fermentation occurs with wild microbiota.

90% of the grape (Tempranillo) comes from the 2018 harvest. It has been a dry year, and this combined with the fact that 2017 was also dry, has resulted in low yield vineyards. During the ripening period the climate became more continental, therefore the greater thermal amplitude concentrated the aromas in the skins. The harvest came very early, resulting in low yields, high concentration and healthy grapes.

10% of the grape (Grenache) comes from the 2017 harvest. The winter and spring were mild, heat waves at the start of the summer but mild end on it. This wine has been aged for over a year in French oak barrels of 300 liters.

As a result we get a fresh and delicate wine with balanced astringency. Plum, currant, raspberry and balsamic aromas are shown.

No sulfur added at any time or any other product to preserve the honesty of the soil and allow the expression of these two characteristic grapes.



GRAPES: Tempranillo & Garnacha.

SOIL: Sand & limestone.

ALCOHOL: 12,9%.

TOTAL SULPHUR: 17 mg/l.

T. ACIDITY (TARTARIC): 6,0 g/l.

pH: 3,61.

RESIDUAL SUGAR: <2 g/l.