

Barranco del Prado 2022-Viñedo Singular

You can always hope for something special from a vineyard which has experienced 3 centuries. That is the case with Barranco del Prado, pre-phylloxera ungrafted vines over 120 years' old and planted at an altitude of almost 800 metres. A real gem that reflects a long-gone form of viticulture which allows us to achieve the highest expression of purity and a reflection of the terroir of the Sierra de Yerga.



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| COMPOSITION | 97% garnacha, others 3% |
| VINEYARD | 0.32 hectares, altitude of 768 metres, north-facing and sandy soil |
| VITICULTURE | Organic in the process of certification |
| HARVESTING | Picked manually at the end of October, in 11 kg. crates. Selection of clusters. Average yield 3,000 kg/ha |
| VINTAGE | 2022 was characterized by a fairly dry winter, followed by heat waves and a sharp thermal change in June. The summer was extremely hot and dry, resulting in rather small, concentrated grapes with good health. |
| VINIFICATION | In open stainless steel tanks. Cold maceration for 2-4 days and fermentation for 15-20 days with daily treading and hardly any pumping over. It does not undergo malolactic fermentation. |
| AGEING | Aged for 18 months in French-oak casks. |
| BOTTLING | 1352 bt.March 2024 |
| ANALYSIS | Alc/vol:15% Tot Ac:5,6 g/l pH:3,44 Tot SO2 :67 mg |
| TASTING NOTE | A wild, dense, concentrated wine, with intense floral and wild herb aromas, notes of violets and incense and the freshness of a grape cultivated at an altitude of almost 800 metres |
| BEST CONSUMED | Now or in the next 10 years |
| POINT SCORES | 95 M.Hudin <input type="checkbox"/> |

Bottles of 0,75 cl and 1,5l