

# Finca Viladellops Parany 2012



## PRODUCER

Viladellops Vinicola S.L.

## OWNER

Marcelo Desvalls

## DENOMINATION OF ORIGIN

DOP Penedès

## PRODUCTION AREA

Massís del Garraf, an extension of 15 kilometres. Inland from the Mediterranean on calcareous hills with soils that are full of marine fossils.

## ORGANIC WINE

## BLEND

100% Carinyena

## VINEYARDS

### PLOT 113

Grape Variety: Carinyena

Planting year: 1974

Orientation: North-West

Soil: Limestone

Training: Vessel

Pruning: Short to 1 bud

## VINTAGE 2012

Good development throughout the vegetative cycle of the plant during a year, motivated mainly by medium-low rainfall, although well distributed over the course of winter, especially on spring. A correct vegetative development of the strain was achieved and the plant had sufficient resources to complete its cycle optimally. The grape reached an early and at the same time very good maturity of skin and pulp, benefited by a optimal temperature and humidity climate. During the vintage was developed the selective process of the grape, in vineyard and selection table.

## HARVEST AND WINEMAKING

Manual vintage with selection in vineyard and table of selection. The grape is picked in boxes of 15kg. Maceration Pre-fermentative in French opened-barrel for temperature of 10-12°C. Fermentation in the same barrel with temperature controlled between 23-25°C.

## AGEING

Upbringing for 12 months in barrels of French oak. Date of exit of barrel (13/01/14). There is realized a selection of the best barrels to do the best possible coupage. The wine is aged in tanks up to his bottling.

## BOTTLING

280 Bottles were produced on April 2014.

## ANALYSIS

Degrees of alcohol: 14,7%

Total tartaric acidity: 6.6 g/l

Volatile acidity: 0.75g/l

Reducing sugars: 1.2 g/l

Free sulphurs: 23mg/l

Total sulphurs: 49mg/l

PH: 3.27

## TASTING NOTES

Intense aubergine color with violet edges and wide tear. Fresh and intense aroma of ripe red fruits, dried plums, spices and balsamic. Medium structure, mineral, fruity, marked acidity, alive and with sweet tannins. Persistent, tasty and long aftertaste.