



LA ROCA DE L'ABELLAR 2019

“The name refers to a tall, thick ancient stone located in Les Solanes, near the town of Porrera”

VITICULTURE: La Roca de l'Abellar is created from a single plot of Grenache, the estate's only vineyard located outside the municipality of Torroja, in Porrera. The terrain is dominated by sandstones, interspersed with slate. The thirty-year-old vines are worked according to sustainable agriculture practices. Organic certification is in process.

ELABORATION: Spontaneous fermentation occurs in small food-grade plastic tanks of 500 l. Maceration continues for eight to fourteen days. The must is then pressed to finish fermentation. The wine is aged in a 1.100 l terracotta amphora for fourteen months.

Production: 1.350 bottles.

TASTING NOTES: La Roca de l'Abellar is a red wine from a single vineyard of 100% Grenache. The wine is garnet in colour with a pale bluish rim. Aromatically, it begins by reflecting the terroir and powerful expressions of the aromatic herbs, such as lavender, rosemary, thyme, garrigue, accompanied by rose petals and citrus. On the palate, the wine begins with a slight creaminess, quickly becoming elegant and silky. Despite its muscle, it is the most ethereal wine of the house, subtle and smooth. It runs across your palate, leaving a sensation of delicacy and forthrightness. Very fine-grained tannins make up a fresh and elegant texture: combined with a delicate acidity that leads you to a very fine and persistent finish. The wine is a testament to the nuanced importance of sandstone in our terroir.

VARIETIES: 100% Grenache Noir.

Alcohol content: 13,5% vol. **Total acids:** 5,6 g/l. **PH:** 3,5. **Total sulfur:** 70 mg/l. **Residual sugars:** 0,3 g/l.