

## Vins de la Mediterrània LA CARINYENYA 2020

*enovitis*  
SMART WINES



Mediterranean wines are born to give value to minority vine varieties, which grow in soils and mesoclimates of the Mediterranean basin. It is a research and collaborative project with local entities and winegrowers.

### THE VINEYARD

Vineyards cultivated on steep slopes, on slate and clay soils, in the municipality of Torroja del Priorat. The climate is semi-arid Mediterranean continental, where the austere conditions lead the vines to express to the extreme the characteristics of the resulting wine.

### LA CARINYENYA 2020

A single-varietal wine made from Carinyena Negra [Carignan]. Hand-selected harvest. Fermentation with whole berries, without stems. Gentle daily punch-downs during the first few days to aid extraction, combined with a long post-fermentation maceration for polysaccharide extraction. Aging for 12 months in 300-liter French oak barrels.

### TASTING NOTES

La Carinyena is a red wine of intense purple color with dark garnet rim. Very ripe nose, with figs and ripe plum layered over a backdrop of black fruit, intense and balsamic tannins with spicy notes. Mineral undertones.

Fine entry on the palate, broad and intense, with excellent acidity. Long finish with a lingering taste of ripe fruit. The expression of the grape taken to the extreme.

A wine that truly represents its terroir.  
Consumption temperature: 15°C

#### Winemaking and aging

Area:	Torroja del Priorat (Priorat) Winemaker selection
Type of soil:	Llicorella (slate) clay soil
Variety:	Carignan 100%
Harvest:	September 25th
Aging:	12 months in french oak 300L
Nº of bottles:	300

#### Analytical data

Alcohol:	15 % vol
Volatile acidity:	0,40 g/L
Residual sugar:	<0,10 g/L
Total acidity:	5,95 g tartaric acid/L
pH:	3,39
Total sulphites:	<15 mg/L

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DISTRIBUCIÓ