



MASOS D'EN FERRAN del Tros de Cal Pigat 2011

VARIETIES: 100% Carignan. AGE: Planted in 1905 and 1950.

ALTITUDE: 450m

ORIENTATION: Northeast and East.

LOCATION: In the area of Masos d'en Ferran. Warmer Porrera area. It is the first to harvest.

EARTH: Devonian slate.

VINIFICATION: Grapes are hand-harvested in 12 kg boxes. The Carignan is destemmed and gently crushed. The fermentation temperature is maintained between 28–30 °C with two pigeages (punch-downs) per day. Fermentation and maceration lasted between 20–25 days. Only the free-run wine is used for this wine; press wines are separated.

AGEING: 100% in new French oak barrels. The ageing period is about 18 months. It is then bottled and then aged in a bottle for 13 years.

BOTTLED: June 2013 (280 bottles of 75 cl.)

OENOLOGISTS: Adrià Pérez and Marc Pérez.

VINEYARDS: Owned by the Members of the Porrera Cooperative.