

PASTELERO de la Maria and Valentine's Day 2011

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

ORIENTATION: West

ALTITUDE: 400 m

LOCATION: In the area of La Coma, near the village.

FLOOR: 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. Ageing is about 18 months. It is then bottled and left to rest in the cellar for another 13 years before being released on the market.

BOTTLED: June 2013 (283 bottles of 75 cl.)

OENOLOGISTS: Adrià Pérez and Marc Pérez.

VINEYARDS: Owned by the Members of the Porrera Cooperative.

