



GARNATXA de Cims de Porrera 2014

VARIETIES: 100% old Grenache planted interspersed with old Carinena (60-108 years old, grown in Porrera)

VINIFICATION: Harvest is done by hand using 12-kg boxes. The whole grapes are put into a wooden vat. In fermentation temperature goes up to 28°C plunging the cap every day. Total fermentation time, from the moment the grapes are put into the wooden vat until they are crushed, 25 days.

AGEING: 14 months in 225-litre French oak used barrels. Then, the wine is bottled and kept in the cellar for 3 years before putting it on the market.

BOTTLING: March 2016 (1.355 75-cl bottles)

OENOLOGISTS: Adrià Pérez and Marc Pérez.

VINEYARDS: Vineyards owned by the members of the cooperative of Porrera.