

1900 - LA CENTENAIRE

2019



GRAPE VARIETY & ALCOHOL : 100% CENTENARY CARIGNAN (PLANTED IN 1900) - 14% VOL.

APPELLATION : IGP CÔTES CATALANES ROUGE

VINTAGE : 2019 - 75 CL

YIELD & SOIL : 35 HL / HA - CHALKY CLAY SOIL & RIVER PEBBLES

LABEL - ORGANIC CONVERSION

VINIFICATION - THE GRAPES ARE HARVESTED BY HAND EARLY OCTOBER, VERY RIPE. THEY ARE CAREFULLY SELECTED, THEN SORTED AND PUT DIRECTLY IN VAT. A 3 WEEKS MACERATION WILL FOLLOW TO EXTRACT THE FRUIT AND THE TANNINS. AFTER ALCOHOLIC FERMENTATION, WE SLOWLY PRESS THE MACERATED GRAPES IN ORDER TO KEEP THE JUICE FOR THE MALOLACTIC FERMENTATION. THE WINE IS THEN AGED IN VATS THROUGHOUT THE WINTER, TO STABILISE AND ROUND THE TANNINS. TARTARIC STABILIZATION, THEN FILTRATION THROUGH A TANGENTIAL FILTER BEFORE BOTTLING.

EYE : SLIGHTLY GARNET RED DRESS

NOSE : DOMINATED BY RED STONE FRUIT. IT SMELLS OF MEDITERRANEAN SOIL AND PLANTS (THYME, ROSEMARY). AFTER AERATION, THE «LARDED SIDE» (LEATHER,..) TYPICAL OF OLD CARIGNAN IS MORE PRESENT.

MOUTH : IT IS VERY FINE AND EXPRESSIVE, WITH RICH TANNINS, IT IS DOMINATED BY NOTES OF RED AND BLACK FRUITS. ALSO VERY MINERAL, IT EXPRESSES THE COMPLEXITY OF THE SUBSOIL AND THE GREAT AGE OF THE VINES

FOOD & WINE PAIRING : IT GOES PERFECTLY WITH A GRILLED LAMB, DUCK BREASTS, OR A NICE PIECE OF BEEF.

SERVICE TEMPERATURE 14-15 ° C.

EXCELLENT AGING POTENTIAL : IF STORED PROPERLY, IT CAN BE KEPT UP TO 8 YEARS.

