

GONFAUS 2021

The Gonfaus grape was rediscovered in 1998 and eventually planted at the Purgatori estate in Les Garrigues, Lleida, where it has adapted exceptionally well. Gonfaus is a very low-yielding grape variety. The wines present complex aromas of ripe fruit with somewhat spicy undertones and display well integrated acidity, good concentration, and ripe, sweet tannins.

2021 VINTAGE NOTES:

Generally speaking, 2021 saw little rain, although there was significant snowfall in January in the high-lying areas of the l'Aranyò estate, which benefitted the vegetative growth cycle of the grapevines. Temperatures fell within normal range, with a warmer than usual month of February.

VINEYARDS:

Varietal Composition: 100% Gonfaus

Appellation: Penedès

Soil: Moderately deep, alkaline clay soils with moderate water holding capacity and very high

levels of active limestone.

Vine Age: Planted in 2004 to 2017

Orientation: North-South

Elevation: 330-541 m (1,673 feet) Harvest Date: End of September

VINIFICATION:

Fermentation: In concrete and stainless steel tanks **Aging:** 6 months in 50% new French oak barrels

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.28

Total Acidity: 6.96 g/L Residual Sugar: 0.8 g/L Aging Potential: 10 years

