

GRANS MURALLES 2015

The Grans Muralles vineyard is planted at the foot of the Cistercian Wall that protected the Poblet Monastery during the Mercenary Wars. The unmistakeable identity of Grans Muralles is thanks to the stony, slate ground (Licorella) of the region, and the grape varieties believed to be extinct, such as Garró and Querol, using modern viticultural techniques. Together with Cariñena and Monastrell they create the unique spirit of this wine.

2015 VINTAGE NOTES:

The 2015 vintage was a dry year overall, except for scattered rainfall during fruit maturation. Temperatures were normal, and the vegetative cycle was warm, especially the month of July, although conditions grew somewhat milder during fruit maturation.

VINEYARDS:

Varietal Composition: Garnacha, Cariñena, Querol, Monastrell and Garró

Appellation: DO Conca de Barberà

Soil: Deep rocky soils with layered deposits of Paleozoic slate and granite gravel beds. Swift drainage and low water holding capacity. The mineral-rich soils and limited water supply contribute to the production of wines that display great typicity, concentration and exceptional quality.

VINIFICATION:

Fermentation: In stainless steel under controlled temperaturess

Winemaking: 15-20 days maceration

Aging: In new French oak (Tronçais thin grain) for 18 months

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.62

Total Acidity: 5.66 g/L **Residual Sugar:** 0.5 g/L

