



## ARTIGAS 2007

*This wine, whose main grape variety is Grenache, is surprisingly well balanced in terms of potency and freshness. It entices us to discover its fruitiness with touches of mineral flavours, all wrapped up in a soft silkiness. It is great way to introduce oneself to a good Priorat wine.*

### WINE

BLEND: 70% Grenache noir, 12% Carignan and 18% Cabernet Sauvignon

PRODUCTION: 23.245 bottles and 480 magnums

### VINE

EXPOSURE: - 60% step slopes facing South West  
- 20% step slopes facing South East  
- 20% valley floors

SOIL CHARACTERISTICS: - dark slate called "llicorella" in the step slopes  
- clay, limestone in the valley

ALTITUDE: 250 to 450 meters

AVERAGE YIELD: 1,0 kg/plant

AGE OF THE VINES: 10 (Cabernet Sauvignon) to 90 years old (Carignan)

### AGING

The aging period is about 16 months in Allier French oak barrels.

- 35% new barrel
- 30% 1 year old barrel
- 35% 2 year old barrel

### TASTING NOTES

- COLOUR: Blood red, with a ruby rim.
- NOSE: Mineral, black and red fruit aromas, with menthol and balsamic notes.
- PALATE: Mouth filling, ripe fruit with unctuous tannins and elegant depth.

**FOOD PAIRING:** « Raviolis field with champignons of the season and truffle in it sauce » from the restaurant CAN BOSCH in CAMBRILS – Spain.

**AGING POTENTIAL:** Drink it now through 2015

**SERVING TEMPERATURE:** 16 - 18°C