



## ARTIGAS 2008

*This wine, whose main grape variety is Grenache, is surprisingly well balanced in terms of potency and freshness. It entices us to discover its fruitness 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, 25% Carignan and 5% Cabernet Sauvignon

PRODUCTION: 30.966 bottles and 100 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: Deep and attractive crimson colour.
- NOSE: very nice and elegant bouquet of black cherry, wild plum and blueberry.
- PALATE: Silky and fresh palate with very supple tannins. Strawberry, raspberry, pencil lead and Indian pepper. It has a good ageing potential.

**FOOD PAIRING:** « *Homemade Terrine de foie with garnish* » from the restaurant CAN BOSCH in CAMBRILS - Spain.

**AGING POTENTIAL:** Drink it now through 2016

**SERVING TEMPERATURE:** 16 - 18°C