



LA BASSETA 2007

Made from a blend of our best Grenache vineyards, old vine Carignan and a dash of Syrah or Cabernet Sauvignon, LA BASSETA is without a doubt the most feminine wine of our range. A complex mix of elegance and typical flavours of Priorat.

WINE

BLEND: 40% Grenache noir, 40% Carignan, 10% Syrah and 10% Cabernet sauvignon

PRODUCTION: 6.316 bottles and 100 magnums

VINE

EXPOSURE: - 60% step slopes facing North East
- 40% step slopes facing South East

SOIL CHARACTERISTICS: dark slate called "llicorella "

ALTITUDE: 350 – 550 meters

AVERAGE YIELD: 0,5 - 1 kg/plant

AGE OF THE VINES: between 15 (Grenache) and 100 years old (Carignan)

AGING

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

- 60% new barrel
- 40% 1 year old barrel

TASTING NOTES

- Beautiful black cherry colour, with a purple disk.
- The nose is complex, intense, with mineral aromas, associated with mint and fresh spices notes, black fruit. Nice depth.
- On the palate, the wine reveals an elegant acidity. The tannins are unctuous, powerful and fresh on the same time. Length, with coffee and spicy persistent notes on the finish.

FOOD PAIRING: « Filet of beef "Luismi" with potato and bacon "Consortio de Jabugo" terrine and mushrooms marmalade» from the restaurant MARTIN BERASATEGUI in LASARTE-ORIA, near San Sebastián – Spain.

AGING POTENTIAL: Drink it now through 2022

SERVING TEMPERATURE: 16 - 18°C