



LA BASSETA 2008

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: 60% Grenache noir, 20% Carignan and 20% Syrah

PRODUCTION: 12.598 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 dark red colour.
- Delicate and elegant nose of red fruit, undergrowth, spices and scrubland herbs.
- Rich, mineral and silky at the same time. Fresh fruit flavours are complemented by liquorice. A superb persistence of the aromas on the finish. A wine noble but with breed.

FOOD PAIRING: « Roasted Araiz's pigeon, fresh pasta with mushrooms and spring onions, touches of truffle cream » from the restaurant MARTIN BERASATEGUI in LASARTE-ORIA, near San Sebastián – Spain.

AGING POTENTIAL: Drink it now through 2023

SERVING TEMPERATURE: 16 - 18°C