



Octonia

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| Owner: | Serra-Barceló Family |
| Viticulture and Winemaking: | Josep Serra |
| Viticulture type: | Natural. Kind to the ecosystem |
| Township: | Els Guiamets (Tarragona) |
| Appellation of Origin: | D.O. Montsant |
| Grapes: | 50% Grenache noir, 35%, Hairy Grenache, 15% Carignane |
| Vintage: | 2012 |
| Harvest: | From 20 th September to 5 th October |
| Vineyard: | Own vineyard 2.2. Located in the town of Capçanes Vineyards planted in 1940, 77 years old. |
| Orientation: | Estate Els Ponts: North-West Estate Mas d'en Fornos: South-East |
| Soil: | Clay, sedimentary rock and Calcareous. |
| Training vines: | Bush training or "Gobelet" |
| Plantation density: | Between 4500 and 5000 plants per hectare according parcels and orography. |
| Altitude: | From 350 m to 400 m above sea level. |
| Pruning Style: | "Gobelet" Style |
| Weather: | Microclimate characterized by the Mediterranean influence. |
| Pluviometry: | Between 350 mm. and 500 mm. |
| Orography: | Stones terraces and hillsides of steep orientation. |
| Vintage: | Extraordinary in terms of its concentration and aromatic expression. A vintage resulting from a mild and broadly dry winter with very low temperatures. The rainfall was far from plentiful in spring and the thermometer began to drop in March, causing the buds to sprout twenty days later than in the previous year. The setting was affected by the rather irregular vegetative cycle, while the plants provided very few grapes due to the drought the year before and the poor flowering, leading the harvest to shrink by 30%. The rains came in late March and around 180 liters fell in just two months. The heat was ultimately not too intense, owing to the high number of showers. In May and June, the vegetation grew with great vitality and July and August proved to be very dry and extremely hot. The excessive warmth and the lack of rain meant that the grapes ripened rapidly, thus offsetting the delay caused by the drought and the high temperatures and bringing the harvest forward. We should highlight the stark contrast between the daytime and night-time temperatures, enabling the skins and seeds to achieve just the right degree of maturation. The grapes benefited from the cool weather and the unexpected rains in September and October to reach the final stage of their phenolic ripeness. The harvest began in the last week of September and the berries displayed a good state of health, although some suffered from symptoms of dehydration. |
| Winemaking: | Strict and meticulous selection of grapes in the vineyard. Fully manual harvest, the grapes are collected in small 15kg boxes. After light de-stemming, fermentation takes place in 400 L barrels. 1/3 in concrete eggs and 1/3 in stainless steel tanks. <i>Pigeages</i> (pushing down the cap to immerse the marc) are carried out for extraction of phenols of the skins. The maceration process is adapted to the plot according to its potential. Alcoholic fermentation and maceration with the skins take between 15 and 20 days. |
| Aging: | Matured for 24 months in 400 L fine-grained French oak casks. Malolactic fermentation in oak barrel (over the spring) and ageing on its fine lees. The 40% of the volume ages in cement and in 180 L amphoras made entirely from terracotta on its fine lees |
| Bottled: | Clarified with egg albumin. Bottled by decanting depending on the moon state. |
| Bottling date: | 12 th of September 2015. |
| Number of Bottles: | 5.580 bottles of 750 ml. |
| Profile of the wine: | Assembly of three autochthonous varieties from two estates with a lot of personality. Elegance and complexity lead to a perfect aromatic balance. Red fruit and a floral lift to the nose combined with aromatic forest hints (garrigue, Mediterranean) and balsamic hints (mentholated, liquorice) impart subtle mineral tones to the wine. Round and smooth on the palate. Its silky fine-grained tannins and its well-balanced acidity lead to a full mouth feel. It has a lingering finish, rich and pronounced intensity flavours |
| Tasting note: | |
| Tips: | Decanting coaxes out more subtle scents of this wine allowing to experience hidden layers and complexities. It will continue to develop and offer the most pleasure over the next 12 years. |