

ELS BANCALETS

Red wine 2022



The memory of Els Bancalets beats in each vine planted in 1939. In this unique setting, vineyards look at the north, embracing the light with a serene humility. The red Grenache grows among red slate soils where the minerality melts with the depth of the land. In this conjunction of history and landscape, of orientation and material, a wine is born that pays homage to the authenticity of the austere. It is the quiet voice of a land that still speaks with wisdom.

ELABORATION

Manual selection grain by grain. Vinification is carried out in stainless steel tanks. Aging is done for one year in a 1,000-liter Slavonian oak barrel (Croatia).

TASTING NOTES

Cherry red in colour with ruby reflections. Intense and fragrant aromas of red and black fruit (cherry red and cranberry), spices (white pepper) on a delicate background of mandarin peel and cedar (aged). In the mouth it is vibrant and perfectly balanced, and at the same time, fine with a mineral texture

GASTRONOMY

Els Bancalets is the ideal wine for its subtlety with soul and an elegant intensity. Pairs well with a cuisine that respects the product: a roasted lamb with Mediterranean herbs, a grilled pigeon or rice with wild mushrooms. Its versatility also shines with dishes with smoky or spicy notes. A wine designed for long dinners, and serene pleasure.

Winemaker: Jose Mas Barberà.

Winegrower: Josep Ramon Sedó.

Varieties: 100 % Red Grenache

Vinyard: Els Bancalets (Bellmunt del Priorat).

Plantation year: 1939.

Agriculture: organic.

Surface: 0,4 ha.

Plantation density: de 2.500 a 3.000 vines per hectare.

Training techniques: goblet pruned

Soil: red slate.

Altitude: 330 metres above the sea level

Microclimate: Mediterranean climate with maritime influence

Average rainfall: 450 – 500 mm.

Average hour of sunshine: 2.800 - 3.000 h.

Clarification: non

Cold stabilisation: non

Filtration: security filtration before bottling.

Alcohol: 14,5 % vol.

Total acidity: 5,60 g/l.

pH: 3,45 g/l tartaric acid.

Volatile acidity: 0,55 g/l acetic acid.

Optimal temperature of consumption: 14 - 16 °C

Number of bottles: 840

