

Barranco del Prado 2018

You can always hope for something special from a vineyard which has experienced 3 centuries. That is the case with Barranco del Prado, pre-phylloxera ungrafted vines over 120 years' old and planted at an altitude of almost 800 metres. A real gem that reflects a long-gone form of viticulture which allows us to achieve the highest expression of purity and a reflection of the terroir of the Sierra de Yerga.



COMPOSITION	97% garnacha, 2% Tinta Velasco and 1% Calagraño
VINEYARD	0.32 hectares, altitude of 768 metres, north-facing and sandy soil
VITICULTURE	Organic in the process of certification
HARVESTING	Picked manually at the end of October, in 11 kg. crates. Selection of clusters. Average yield 3,000 kg/ha
VINTAGE	A cold winter setting shooting back 20 days compared to 2017 with abundant rainfall until mid July, leading to problems with mildew in the vineyards. Dry and hot at the end of the growing cycle allowing harvesting to start around the normal time
VINIFICATION	In open stainless steel tanks. Cold maceration for 2-4 days and fermentation for 15-20 days with daily treading and hardly any pumping over. It does not undergo malolactic fermentation.
AGEING	Aged for 18 months in French-oak casks.
BOTTLING	678 0.75 l and 64 magnum bottles. March 2020
ANALYSIS	Alc/vol:15.5 Total Acidity: pH: Total SO ₂ :
TASTING NOTE	A wild, dense, concentrated wine, with intense floral and wild herb aromas, notes of violets and incense and the freshness of a grape cultivated at an altitude of almost 800 metres
BEST CONSUMED	Now or in the next 10 years
POINT SCORES	94 Tim Atkin

