

PISSARRES

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Red wine 2024



Our youngest wine is a fresh burst of red fruits and Mediterranean forest aromas. It is vibrant and open on the palate —the perfect partner for meals and laid-back moments.

WINEMAKING

The wine is fermented in stainless steel tanks of 5.000 liters. The different varieties in the *coupage* are vinified separately to get the maximum expressive potential of each grape. Ageing takes place over 12 months in 225 and 500 French oak barrels or in 2.000 and 3.000-litre *fouders*. A portion of the vine ages in cement tubs.

TASTING NOTES

Intense red with purple tones. It has a very fresh aroma, full of flowers and fruits sensations that are confirmed in the palate. It is cheerful and lively, and expresses citrus flavors and memories of summer bone fruits, such as peach and apricot. In the end it appears so vibrant and enjoyable that makes us want to drink more.

FOOD HARMONIES

Attractive and versatile, it is perfect for any time, alone or with any meal. It goes very well with cured and smoked meats, and cheeses. Also with tomato-sauced pasta dishes and with grilled meats: sausage, blood sausage, lamb, burger... Take it with your favorite pizza: it's a real discovery. And it is a simple and extraordinary pleasure with just a slice of toast with a splash of extra virgin olive oil is a simple, extraordinary dish.

Winemaker: Jose Mas Barberà.

Winegrower: Josep Ramon Sedó Cabré.

Varieties and: 70 % grenache and 30 % carignan.

Vineyards: Aubagues, Bancalets and Sant Martí (Bellmunt del Priorat); Coll de Falset and Molins Borràs (Gratallops); Planets (La Vilella Baixa); Mas dels Frares (El Molar); Colls de Porrera (Masos de Falset); Solanes de Mas d'en Pubill (Porrera); Farena, Perellons and Rovines (La Morera); Mas Alsera (Torroja del Priorat).

Planting year: from 1970 to 2000.

Agriculture: organic.

Surface: 25 ha.

Plantation density: from 3.000 to 3.500 vines per hectare.

Training techniques: traditional 'vaso' system (Gobelet) and trellis-trained system.

Soil: primarily limestone and Devonian and sandy slate.

Orography: vineyards planted on narrow terraces and sloping terraces.

Orientation: distinct orientations according to plot and population.

Altitude: between 200 and 750 metres above sea level.

Microclimate: mediterranean climate with maritime influences.

Average rainfall: 350 – 500 mm.

Sun exposure (hours per year): 2.800 - 3.000 h.

Clarification: no

Cold Stabilization: no

Filtered: safety filtered prior to bottling.

Alcohol: 14,5 % vol.

Total acidity: 5,70 g/l.

pH: 3,60 g/l in tartaric acid.

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

Optimal temperature for consumption: 14 - 16 °C

Number of bottles: 83.500 of 75 cl and 1.120 of 150 cl.

