



Tan Natural 2021

Red Wine

Tempranillo – Syrah



Viticulture and Characteristics of the Season

Tempranillo vineyard grows facing south, towards *La Garrotxa*, not feeling directly the strong north wind (tramontana). Meanwhile, Syrah faces head-on this wind that shapes its character. Both plots of grapes develop different and complementary profiles, based on organic farming, granite soil and *Albera Natural Park's* influence.

With a slow but precise start, the weather of the season determined a harvest a bit later than usual, but with the same combination of fruit and freshness of each year. The vineyard was vigorous and healthy at the picking grapes time.

Winemaking and Ageing

The aim of ***Tan Natural*** is working a wine with the minimum possible intervention, without added sulphites and recovering ancient winemaking techniques. To this end, grapes are vinified in stainless steel tanks, which is an inert material that doesn't interfere its aromatic expression.

Delicate pigeage and a short skin contact time allows the best of each variety to be reached. Then wine is delicately pressed and kept in inox tanks. Thus, in the ageing we look forward for natural clarification and stabilization without any type of fining or filtration.

Tasting Notes and Food Pairing

Alive is the best word to define this wine. Beginning with the violet red that is seen when pouring a glass. Or the intense and exuberant fruit reminiscent of raspberries, cherries, and blueberries, along with wildflowers of l'Empordà such as poppies and chamomile in bloom. And of course, the vibrant, juiciness, and great elegance palate, despite its youth, with a frank and energetic finish.

To food pair this wine, the best is to go to the orchard and gather all the seasonal ingredients to make a good ratatouille or use them in a coca de recapte (Catalan salty pastry). It also works magnificently with scrambled eggs with mushrooms, Sant Climent's *botifarra d'ou* (white sausage) that goes on our picnic or simply having a drink with black olive tapenade on rustic bread.

Production: 20.000 bottles of 75 cl.

Alcohol: 12,5%

Appellation of Origin: DO Empordà