

Clos Adrien 2017

Syrah, Black Grenache



Viticulture and Characteristics of the Season

A hot and especially demanding year for the vineyard, which required a very dedicated job from our agricultural team to provide us with the necessary conditions for a homogeneous and quality ripening.

Both grape varieties are grown organically on granite soils of medium fertility, between cork oaks and local shrubs.

Winemaking and Ageing

Each variety is fermented and aged separately to maintain their distinct characteristics. Skin contact extends for 6 weeks for a delicate extraction of its components, manually punching down under controlled temperatures. Both wines are aged for 24 months in 500 L French oak barrels to round off its tannins and the delicate evolution of its aromas. The blending occurs before bottling, without filtration or any type of intervention.

Tasting Notes and Food Pairing

Intense, deep colour, with noticeable violet hues around the edges. Presents aromas of black fruit such as blackberry and bilberry that open to hints of sweet spices, accompanied by floral notes of violet and the wild scent of Empordà herbs. Clos Adrien also graces us with animalistic and mineral qualities that are a testimony of its ageing. This last element makes it not only delicious but gives it a long-lasting intensity on the palate making it both elegant and entralling.

Clos Adrien is there for big occasions or if you're simply seeking to enjoy a drink at the end of the day. It goes brilliantly with intense dishes like venison stew, but also with mature cheeses, artisan charcuterie and grilled Mediterranean vegetables accompanied by *romesco* sauce (catalan sauce).

For those wanting to push its boundaries a bit further it would be a solid companion for dark chocolate desserts.

Production: 8.000 bottles of 75 cl.

Alcohol: 14,5%

Appellation of Origin: DO Empordà