

Gg 2020

Black Grenache

Viticulture and Characteristics of the Season

The Grenache that we use for this wine grows in the upper part of the vineyard, facing the Mediterranean. Like all our wines, the granite soil that caters for these vines is kept organic by avoiding the use of chemical agents respecting the biodiversity of the surroundings.

The harvest took place at the end of September. The summer offered generous light and wind that shaped the character of this Black Grenache. The grapes were picked when sanitary conditions were best and phenolic ripeness optimal.

Winemaking and Ageing

Gg is a special wine made in concrete eggs with skin maceration extending for 5 weeks. The shape of the eggs and the micro porosity of the concrete allow the wine to self-ferment and self-age. This means that maximum varietal expression is achieved, with minimal intervention, in a protected environment.

During aging, the wine manages to round out its tannins, reach a stable colour and keep aromatic freshness, thanks to the constant movement of its fine lees for 9 months.

Tasting Notes and Food Pairing

This wine is a tribute to Germaine, mother of Emma, grandmother of Adèle and Adrien, through the elegance of a glass of wine. Taking a garnet red color **Gg** releases fresh aromas of raspberry, sour cherry, wildflowers and freshly cut grass. On palate it's silky, with ripe and present tannins leaving a long, enveloping, and seductive finish.

The best way to enjoy this wine is with a tasty board of artisan cheeses, local ham, a wide range of olives and *pan con tomate*. It also works very well with white meat dishes like chicken or rabbit, *gnocchi al pesto*, truffled eggs and even a fine Sacher cake.

Production: 3.600 bottles of 75 cl.

Alcohol: 15,0%

Appellation of Origin: DO Empordà

