

Tan Natural 2022

Tempranillo – Syrah



Viticulture and Characteristics of the Season

Our Tempranillo plot faces south, towards La Garrotxa, slightly sheltered from strong north wind. On the other hand our Syrah faces this wind head-on. Thanks to their different locations both plots develop different and complementary profiles.

The weather of this season pushed the harvest back a bit later than usual, but this did not affect the wine's usual freshness. The sanitary conditions of the grapes were perfect at the time of picking.

Winemaking and Ageing

As the name might imply *Tan Natural* is a wine made with minimum possible intervention, without adding sulphites, in an effort to revive ancient winemaking techniques. Further in keeping with the natural aspect of this wine, the grapes are vinified in stainless steel tanks, which is a neutral material that doesn't interfere with the aromatic expression of the grapes.

Using a punch down method and short contact time with the skins has allowed us to get the best of each variety. The wine is delicately pressed and kept in inox tanks where it undergoes a natural clarification and stabilization without any type of filtration or refinement.

Tasting Notes and Food Pairing

Alive is the best word to define this wine. A violet red coats the glass that releases intense and exuberant scents of raspberries, cherries, and blueberries, along with wild poppies and chamomile that dot the picturesque landscape of the Empordà. It is a vibrant, juicy but nonetheless elegant wine despite its youth, with a frank and energetic finish.

To bring out the best of this wine we recommend gathering all the seasonal ingredients to make a good ratatouille or a quiche. It also works magnificently with scrambled eggs and mushrooms, Catalan *botifarra* or simply for having a drink with black olive tapenade on rustic bread.

Production: 8,000 bottles de 75 cl.

Alcohol: 13,5%

Appellation of Origin: DO Empordà