

Usted 2016

Black Grenache – Syrah



Viticulture and Characteristics of the Season

Great wines are born from challenging vintages. This was certainly the case for the year 2016 that was marked by frequent spring rainfall. Yet thanks to a timely, efficient and appropriate job on the part of our agricultural team, it was possible to obtain the very best from the Adrien (Syrah) and Germaine (Black Grenache) plots.

Organic agriculture, granitic soil, medium fertility, and excellent light define both of these plots. The harsh *tramontana* wind coming from the Albera Natural Park strengthens their character.

Winemaking and Ageing

Special areas are chosen from both plots for making *Usted*. Delicate daily punching down and skin maceration lasts for 6 weeks are part of a vinification process with minimal intervention to respect the quality of the grapes.

The aging extends for 36 months in 500 L French oak barrels, after which the wine is kept for a minimum of 2 years in the bottle, achieving a better evolution and expression of the *terroir*.

Tasting Notes and Food Pairing

Usted distinguishes itself through its opulence. From its intense rouge color to amazing aftertaste we are treated to aromas of cherry and red stone fruit that slowly move into sweet spices and candied fruits.

Its mature ageing also blesses the wine with tertiary aromas of licorice, leather and smoky tobacco. On the palate *Usted* is complex, with silky tannins, mineral touches, and a very delicate finish.

A wine for big occasions, for special moments, *Usted* goes brilliantly with red meats like wild boar, cured cheeses like the *formatge de la Garrotxa o de pell florida* (local cheese from Girona) but nothing would stop you from simply enjoying a glass at a special moment.

Production: 3.500 bottles of 75 cl.

Alcohol: 14,5%

Appellation of Origin: DO Empordà