

CARA NORD

DE LES MUNTANYES
DE PRADES

Red wine 2014

Altitude: 800 m above sea level.

Geography: Geography: steep and hilly landscape, surrounded by high peaks and forests of oak in the Natural Park of the Prades Mountains and Natural Park of the Poblet Forest.

Soil: An area that has been nationally classified as an area of Geological Interest. Slate, clay and limestone with rocky outcrops, cliffs and rugged mountains.

Climate: Continental-Mediterranean with cool nights that allow the vines to rest. This delays the accumulation of sugars, preserves acidity and helps in the creation of aromas.

Average annual temperature at the vineyard: 13° C.

Average annual rainfall: 450-550 litres/m².

Average annual sunstroke: 2.700 hours/year.

Vineyard management: Sustainable dry farming, vegetation cover and responsible mountain viticulture; minimal intervention which prioritizes biodiversity.

Fermentation: at 24° C.

Aging 6 months in selected French oak.

Varieties: Isolated vineyards surrounded by forests, 52% Grenache, 34% Syrah and 14% Garrut.

Tasting notes: "A fabulous nose of spring flowers, blue, red and black fruits and wet rocks/gravel is followed by an elegant, medium to full-bodied, fruit-laden, personality-filled wine. This beauty can be enjoyed now and over the next several years"

Robert Parker July 2014

Reviews:

Vintage 2013 91/100 Robert Parker

"Best Wines under 20€"Decanter 2014

Vintage 2012 90/100 Robert Parker

