



WINE ART

R einterpreting the fusion

100% Vermentino

ORGANIC VITICULTURE

HAND HARVEST BOXED

DOUBLE SELECTION GRAPE

12 MONTHS IN BOTTLE



LIMITED PRODUCTION

WEEKLY LEES WORK

FINE AND ELEGANT AROMAS

NO FILTERING

Fine and elegant aromas, centred on toast, fruity and citrus aromas. Long and oily on the palate, it leaves us with aromas reminiscent of the Mediterranean and some of its natural products, such as hazelnuts and almonds.



WHY VERMENTINO? / For many reasons, 20 years ago, it was decided to bring the variety to the Penedès to make wines with ageing capacity in areas where the heat and low rainfall accelerate the harvests each year, producing less acidity. The commitment to this ancestral variety is also linked to the boundless romanticism of two wine-loving friends, Josep Lluís Ferré and Massimo Fausone. Its vinification, traditionally adapted to stainless steel for its noble aromas, allows us to work comfortably without having to change the style we have in the Penedès.

WINEMAKING / The production of DOS White begins with the utmost care of the vineyard. Pruning to regulate production and green work to aerate and clean the vines. The grapes are harvested by hand in boxes of 15 kilos. Once all the grapes have been harvested, they are put into cold storage for a week to allow the variety's aromas to develop. In the winery, the grapes are pressed with a very low yield in order to obtain the best quality must. Fermentation in stainless steel and weekly lees work to give structure and body. We do not filter DOS White to preserve aromas and gain voluptuousness.

AGEING / Once the wine is finished, it is placed in 10-litre glass jars ("damajuanas") which are left to rest in a cold room at 0°C for 6 months. The wine is then bottled and left to rest in the cellars for a further 6 months. In this way we preserve the aromas at the same time as the wine evolves.





R

einterpreting
the fusion

Mataró / Syrah

ORGANIC
VITICULTURE

SELECTION
OF GRAPES IN
THE VINEYARD

MANUAL
HARVEST BOXED

15 MONTHS
IN BARREL

LIMITED
PRODUCTION

MANUAL
DESTEMMING

DAILY MANUAL
PIGEAGE

6 MONTHS
IN BOTTLE



Mataró leaves typical memories of the Mediterranean such as black fruit and a part of earthy aromas from aging. The spicy notes of the Merlot round off the whole. Elegant and unique wine.



WHY MATARÓ? / The reason of choosing Mataró is to continue with the traditional Mediterranean varieties that have been cultivated for centuries. The Mataró, also called Monastrell, allows us to give the wine a greater structure and fleshiness. The variety develops fantastically in dry and hot climates such as the Penedès, where temperatures are higher every year. This allows us to play with the harvests, control the acidity and produce wines with good cellaring capacity.

WINEMAKING / The winemaking process begins with meticulous care in the vineyard. Trellising for good aeration and to avoid possible fungal diseases. Careful winter pruning limiting production to obtain more concentration in the grapes. Green work to aerate and exhaustive control during the months prior to harvest. Harvested by hand in 10 kg boxes. After selection in the vineyard, the grapes are placed in cold chambers to avoid oxidation of the aromas and to carry out a pre-fermentative skin maceration. This helps us to give the wine more body and aroma. Destemming is done manually as well as the selection of grapes. Fermentation at room temperature in stainless steel, neutral material to avoid unwanted aromas. Two daily "pissages" and micro-oxygenations are carried out to polymerize tannins and awaken aromas.

AGEING / Once the alcoholic and malolactic fermentation is completed, the wine is aged in first year French oak barrels of 300 l. capacity for 15 months. The barrels are medium toasted, to provide the intense aromas so characteristic of French oak; chocolate, coffee, vanilla.



The expression of complexity

100% Merlot

SPICY NOTES

MANUAL HARVEST

COLD MACERATION

12 MONTHS IN FRENCH OAK BARRELS



MANUAL PUMP-OVERS

LONGEVITY

ELEGANCE

LIMITED PRODUCTION

The complexity of this wine gives it a power of longevity and a perfect pairing with game dishes and red meat stews.

WHY MERLOT? / Gall Negre is our interpretation of the strength of the Penedès wine variety: we present a 100% Merlot, aged, well appreciated and well established in our region. The good adaptation of the variety in Mediterranean climates allows us to elaborate a wine with a lot of character and faithful to the typology of Penedès wines. Cherry red in colour, this wine is intense and very silky on the palate. Spicy and black fruit notes are combined with tertiary aromas of maturity.

WINEMAKING / The winemaking process begins with meticulous care of the vineyard. Pruning at full moon to favor the vine resistance to diseases and guarantee healthy harvests. The grapes are harvested by hand in boxes of 15 kilos after a selection in the vineyard. Once in the winery, the grapes are placed in a stainless steel tank where they undergo cold maceration to extract all the primary aromas, followed by maceration and fermentation with manual pumping over ("remontage").

AGEING / Once the wine is finished, it is aged in second year 225 l. French oak barrels for 12 months to obtain a greater complexity, highlighting the spicy notes and the silkiness of the whole. The aging will help us to enhance the highly appreciated aromas of the merlot, while the elegant toasted notes of the French oak barrels appear





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