

# LA BRUIXA DELS MUDEFES

## Tasting and varieties :

### **The Entry of l'spill 2021. (90% Carignan and 10% Black Grenache )**

His The color is red. intense ,

A nose elegant , fruit mix red and balsamic .

It has a step in the mouth silky , smooth, and with a finish that reminds us of this riper red fruit combined with a touch further spiced .

## Preparation :

The grape harvest is done manually in 20 kg boxes .

The grapes enter the tanks without destemming , whole.

Maceration cold pre -fermentation for 4 days at 12 degrees .

Alcoholic fermentation is carried out with yeasts native with some temperatures between 20°C - 27°C

## Parenting :

oak barrels , 300L and more than 24 months in the bottle.

## Climate:

The location is 376 m above sea level .

Mediterranean with a marked continental influence that gives us winters very cold and summer very dry and hot .

The annual rainfall is at an approximate average of 400 mm, it is a dry crop , and this stress water gives us some wines concentrated and with a good structure.

## Floor :

Poor, clay loam soils with low organic matter and calcareous .

