

# EDA

2012

## ORIGIN

Poboleda.

## GRAPE VARIETY

100% carignan. Low yields (less than 1 kg per vine). The parcel is cultivated on terraced slopes at 550 meters altitude and on llicorella soils.

## TECHNICAL DATA

Alcohol: 15%

Acidity: 6.27 g/L

PH: 3.21

## VINIFICATION

Ecological vineyard without certification. Hand harvested in the morning in order to preserve the freshness of the grapes. Alcoholic fermentation between 27°C to 29°C temperature takes place in stainless steel deposits and working its lees. The wine macerates for 14 days approximately.

## AGEING

15 months in a new 500 liters fine grains barrique.

## VINTAGE REPORT

2012 was a hot dry vintage. Yields were lower and grapes were very concentrated in aromas.

## TASTING NOTES

Deep bright ruby color and thick legs that indicate a strong alcoholic degree but fully integrated and balanced. Subtle nose, reminiscent of ripe black cherries and banana, thyme and smoky undertones. Fairly concentrated in palate, ripe fruits, incisive yet perfectly mature and eucalyptus notes. The wine has a noticeable acidity that makes it elegant despite the aromatic concentration, soft velvety tannins and a very long fresh finish. The hidden energy is what stays in the mind.

## AWARDS

92 points Robert Parker's Wine Advocate.

