



Garnacha Bespén 2020 "Las Pilas"

Vintage: 2020

Brand: Luis Oliván

DO. Somontano

Variety: Garnacha

Vineyard: Las Pilas plot

Surface: 1.5 Ha

Altitude: 490 meters

Planting year: 2,000

Driving: Trellis

Cultivation: traditional, with the strictly necessary treatments, based on copper and sulfur. Soils: Sandy, very poor in organic matter and slight slope, northeast orientation. Yield: 2 kg / vine

Harvest date: September 28

Agricultural cycle 2019-2020: Fall temperatures were mild and rain was normal for the season. After a humid and temperate winter with many persistent fogs, a very rainy spring arrived that produced a considerable change in the bunches, reducing production. The continuous storms that crossed the peninsula produced precipitations that were double the normal of this cycle. At the beginning of April a frost reduced production again. May had it all ... the onset of mildew, hail on 29, ... June continued with almost tropical circumstances due to the range of temperatures, rainfall and humidity; With a lot of effort with the management of the vegetation and several copper and sulfur treatments, we managed to control the fungal attacks, that is, the episodes of gale after the rain were of great help. to remove moisture. With a very dry and hot summer, tranquility arrived, a very high average temperature and few rains brought us to September where a slow and complete ripening of the bunches was completed..

Elaboration: 50% destemmed grapes 50% whole bunches. Spontaneous fermentation with wild yeasts in stainless steel tanks, discovered early to limit the extraction of tannins, resting for 7 months in 600-liter French barrels.

Producer's impressions: Ruby red color with a medium layer, aromas of red fruits, scrubland, fresh and mineral on the palate, with an agile mid palate, long finish.

Bottled: September 2021, unfiltered.

Grade: 14.50%

3,000 bottles of the 2020 vintage have been produced.

