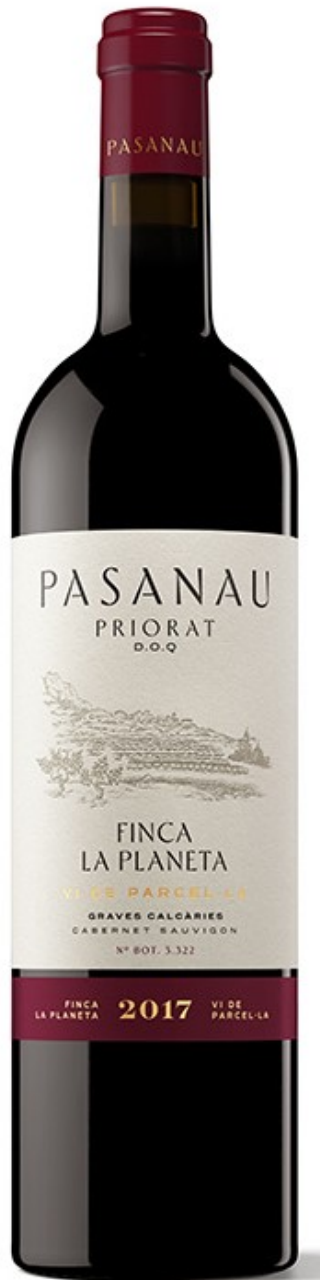


FINCA LA PLANETA 2017
D.O.Q. PRIORAT

91
GUÍAPENÍN
PUNTOS



CLIMATE CONDITIONS

Tempered and dry winter, April brought the vineyard enough water for the complete cycle of the vines.

Bud break occurred at the end of March, and flowering in early June. Veraison started in August. Grape ripening happened slowly and well balanced, free from any disorder, thanks to high diurnal range. Warmer than average September led to bring forward harvest to late September and early October.

TERROIR

- La Planeta : Cabernet Sauvignon 2,75ha, first planted in 1984, 740m altitude, espalier type
- Grenache old vines, planted in the 1940's, from Gobelet to now espalier type

Village : La Morera de Montsant (Tarragona, Spain)

Soil : calcareous gravels soils

GRAPE VARIETIES & VINIFICATION

Cabernet Sauvignon 86%, Grenache 14%

Harvested by hand in boxes

Late September Grenache

17th & 18th of Oct. Cabernet Sauvignon

Separated vinification & first fermentation, in stainless steel vats during 30 days

MATURATION

24 months in French oak barrels (225 Litres)

BOTTLING

June 2021

SENSORY EVALUATION

Deep Cherry red with Ruby-red hues

Intense bouquet with red berries, roses, pipe tobacco together with vegetable notes as tomato leaves

Juicy fruit intense and concentrated in the palate, it delivers Blackcurrant and sour-cherry flavours, getting sweeter as we let the wine express itself.

Rich final smoky mineral taste, chewy tannins from slow growth, with a stunning persistence driven by spices (nutmeg, clove), cedar, cocoa, leather, eucalyptus leaf, and elegant bitterness at the end.

WINE STYLE

Full-bodied, well-balanced, mature and fresh wine.

Privileged vineyard terroir and high altitude combined with the excellent Mediterranean sunshine. Both fruity and complex, expressive and elegant. Mellow, rich and heavy, with intensive tertiary flavours.

