





CLOS ADRIEN 2014

WINE TYPE: Red

GRAPE VARIETY: 90% Syrah, 10% Garnacha Tinta

DESIGNATION OF ORIGIN: D.O. Empordà

HARVESTED: 20 September 2014 (Syrah), 22 and 24 de October 2014 (GN). By hand in boxes of 10 kg

PRODUCTION: Organic agriculture with maximum respect for nature. This wine comes from a large selection of Terra Remota vines, from the vineyard named "Adrien". The grapes are picked once they've reached phenolic ripeness and sorted as soon as they enter the winery. Long maceration of the destemmed grapes (6 weeks).

Worked exclusively via gentle "pigeage" several times a day. Malolactic fermentation then aged in new French oak barrels (500l y 300l), for 2 years. Annual production of 5,000 bottles.

ANALYSIS

Alcohol content: 14.5% vol. Residual sugar: 1,6 g/L

Total acidity: 4.56 g/L (ac. tartárico)

Volatile acidity: 0.68 g/L Total SO2: 55 mg/L

pH: 3,61

TASTING NOTES

Colour: Deep, intense, brilliant dark red, almost black.

Nose: Expressive and highly complex with a lot of style, nearly graphite, with both floral and fruity notes of violet, dark fruit conserve, fig and notes of caramel and cocoa bean, almost liquorice stick, vanilla, tobacco, toasted bread.

Palate: Structured and complex, big and dense with noticeable but silky tannins. A mouth-watering palate with very fine tannins, bordering on iodised, and spicy with aromas of liquorice, cocoa and even violets and red and black fruits, almost caramelised, which last a long time in the mouth.

PAIRINGS:

Clos Adrien 2014 is ideal for game served in a sauce and also pairs well with a good piece of beef.

SERVING TEMPERATURE: 16°C

TIME DECANTED: unnecessary, although it can be decanted between 30 minutes and 2 hours before tasting.

POTENTIAL FOR AGEING: 10 to 15 years





PREMIOS: CLOS ADRIEN 2007: 92 PARKER; CLOS ADRIEN 2008: 93 TIM ATKIN; CLOS ADRIEN 2009: WineUpClub 92.38; CLOS ADRIEN 2009: AMERICA EXPRESS TOWER CLUB WINE AWARDS GOLD & BEST; CLOS ADRIEN 2009: WSA WINE CHALLENGE 2014: SILVER; CLOS ADRIEN 2010: 91,31 GOLD TASTE WINE UP CLUB 2016; CLOS ADRIEN 2011: DECANTER 2015 BRONZE; CLOS ADRIEN 2013: IWSC 2017 SILVER; CLOS ADRIEN 2013: DECANTER 93 SILVER