

Gallina de Piel,
`Roca del Crit` Empordà Garnacha/Cariñena 2017
Empordà, Cataluña, Spain



Grape Varieties **50% Carignano/Carignan**
50% Garnacha

Winemaker **David Seijas Vila**

Closure **Synthetic Cork**

ABV **14%**

Residual Sugar **0.4g/L**

Acidity **5.5g/L**

Wine pH **3.49**

Bottle Sizes **75cl**

Notes **Carbon Neutral, Sustainable**

PRODUCER

Gallina de Piel is an exciting winemaking project from David Seijas, the former Head Sommelier at three-Michelin-starred restaurant El Bulli. David's aim is to create versatile and food-friendly wines from Spain's gastronomic northern regions: Catalonia, Aragon and Galicia. More recently, he has also explored the volcanic soils of Tenerife. He works with local growers, selecting the best vineyards and indigenous grape varieties to create wines with an emphasis on elegance and a sense of place.

VINEYARDS

The Grenache grapes are sourced from vineyards in the Mas Marés area facing the sea. The vines are aged between 13-15 years and are planted on granitic soils. The Carignan is sourced from the Rabós area facing the mountains. This area is known for its strong wind from the North 'the tramunatana' which often reaches 120 kilometres per hour. The vines are 86 years old and planted on slate soils.

VINTAGE

The 2017 vintage was a very hot year, with a wet winter followed by a spring with little rainfall. The high temperatures throughout the summer allowed the maturation levels to stabilise at the end of August.

VINIFICATION

The varieties were picked and handled separately. The Grenache was fermented in stainless-steel tanks at 24°C, with 10% whole bunches. It then underwent malolactic fermentation and was aged for six months on fine lees. The Carignan was fully destemmed before fermentation took place in stainless-steel tanks. It was then transferred to new and used French oak barrels for malolactic fermentation and aged for 10 months. The wine was then blended, filtered and bottled before being matured for three months in bottle prior to release.

TASTING NOTES

This wine has aromas of red cherries, blackberries and violets. On the palate, there are notes of liquorice, coffee and hints of fresh rosemary.