

Gallina de Piel,
`Roca del Crit` Empordà Cariñena/Garnacha 2018
Empordà, Cataluña, Spain



Grape Varieties **86% Carignano/Carignan**
14% Garnacha

Winemaker **David Seijas Vila**

Closure **Natural Cork**

ABV **14%**

Residual Sugar **0.4g/L**

Acidity **5.75g/L**

Wine pH **3.56**

Bottle Sizes **75cl**

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

Fruit for the 'Roca del Crit' is sourced from Empordà in Catalonia. The Carignan vineyards are based in Rabós. Facing the mountains, this area is known for 'the tramuntana', a strong wind which often reaches 120 kilometres per hour and mitigates the warm summer temperatures, but can also dramatically reduce yields. The Carignan vines are 86 years old and planted on free-draining slate soils, producing low yields of intensely concentrated fruit.

The Grenache vineyards are located close to the site of El Bulli, in the coastal area of Mas Marés. Here moderating sea breezes extend the growing season to promote complex aromatics in the wine. The vines have a minimum age of 20 years and are planted on granitic soils, which impart a signature freshness.

The wine's name, screaming rock, refers to the cliffside close to El Bulli, where David and colleagues would go to let off steam after a busy restaurant service.

VINTAGE

The vintage was marked by low rainfall. Generally, the year was very hot, with mild temperatures throughout the winter and peaks of heat during the summer. The influence of the drying wind, the Tramuntana, could be felt particularly in the early months of the year. However, rain in spring replenished water reserves in the soil, protecting the vines from hydric stress.

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 medium toast, new and used French oak barrels (500-700 litre capacity) 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

Aromas of red cherry, blackberry, violets and wild herbs emerge on the nose. A juicy core of red berry fruit is underpinned by lively acidity and fine grained tannins.