



Reserva Martí 2011

The finest selection of our Cabernet and Ull de Llebre vineyards from Can Vendrell with Syrah from Can Simó and Merlot from Can Milà, chasing the chimera of making the perfect wine.

Reserva Martí is our finest wine for laying down. Two years in new French oak barrels from the finest barrel makers in the world and four years repose in the bottle are the foundations of a process that will bring it gradually to its peak, ready to be served.

A wine with character and fine aromas from its ageing. Hints of crushed and preserved fruit, creamy oak, fine cacao and aromatic coffee with mineral and balsamic notes. In the mouth it is full-bodied, well structured with ripe tannins and a long finish.

oenological data

Varieties

Cabernet Sauvignon, Ull de Llebre, Merlot, Syrah

Winemaking

Harvest and selection of the grapes by hand. Cold maceration before fermentation during 4 days, and fermentation with skins for 6-8 days. Not clarified nor cold stabilised. It was lightly filtered.

Ageing

Two years in new 225L French oak barrels and three years in the bottle

analytical data

Alcohol content: 14.0% vol.

Total polyphenols: 60

Total acidity: 3.45 g/l

Volatile acidity: 0.6 g/l

PH: 3.55

Residual sugar: 0.6 g/l

Total SO₂: 98 mg/l

VINEYARD data

Vineyard name: Cabernet del Cafeter, Cal Simon, Can Milà

Rootstock: 140 Ruggieri, Richter-110

Vine density: 2.8m x 1.2m

Vine age: Average of 30 years old

Soil type: Calcareous clay soils with low levels of organic material

Rainfall 2011: 643 litres/m²

Trellis system: Royat with three wire levels

Location: Muntanyes d'Ordal & Costers de l'Anoia

Altitud: 300-350 metres

Gradient: 5-12%

Orientation: West & South

Average yield: 4720 kg/ha

Treatments: According to the regulations governing organic

