

Quimal

Tempranillo / 2019



NATURAL
MOUNTAIN
WINES

**COSTERS
DEL
SEGRE**
Denominació
d'Origen

Quimal

Tempranillo / 2019

SPECIFICATIONS

Designation of origin (DO)

Costers del Segre

Location

Salàs de Pallars/Figuerola d'Orcau

Grape varieties

Tempranillo

Wine alcohol content

13 % vol.

Volatile acidity

0.48 g/l

Total tartaric acidity

5 g/l

pH

3.76

S02 Total

53 mg/l

PRESENTATION

Mountain wine, unique and natural, handcrafted according to traditional viticulture practices in the Pyrenees of Lleida, with carefully selected grapes from our organic Tempranillo vines. Fermented with its own yeasts, free of any commercial additives. Quimal, in Pallarès language, means the most robust branch of the tree, the one that holds the most weight, the one that never fails, similar to this friendly drinking Tempranillo, good acidity and well integrated tannins.

VINEYARDS

Location. Young vines in historic vineyards (Roivert). Located in Salàs de Pallars, Pallars Jussà, a Pyrenean subarea of the DO Costers del Segre. A privileged environment with an altitude between 600 and 700 meters, which pampers the vines and is reflected in their fruits, providing a unique flavor and aroma, which will be the basis of our wines.

Soils. Clayey in texture, pebbles and calcareous bedrock.

Vines conduction system. Trellis driving system, with basal wire and three levels of clamping with 2.4 meter tall sticks, to maximize the surface of sun exposure per cluster. Which, together with high planting density and limited yield, allows us to get high quality grapes.

Vineyards with ecological certification by the CCPAE, Catalan Council for Organic Agricultural Production.

CLIMATOLOGY

The privileged microclimate of the place gives us dry summers, days with maximum temperatures of 35 °C and cool nights, resulting 15-20 °C of thermal differential and daily wind. This translates into a slow ripening with optimal development of the grapes. The year 2019 was very balanced. In autumn and spring it rained enough to endure the summer.

HARVEST

A carefully chosen hand-picked harvest in the vineyard was collected in 15 kg boxes. Once the optimum maturity date was reached, the Tempranillo harvest was carried out in the second week of September 2019 in the Roivert Vell and La Xica vineyards, obtaining excellent quality grapes.

VINIFICATION

The grapes were macerated briefly followed by the fermentation of the Tempranillo with its native yeasts, which began spontaneously and lasted 14 days, with daily pump-overs and temperature control following its natural evolution to preserve the primary aromas, always with ecological oenological practices and minimum manipulations. Malolactic fermentation has taken place in French oak barrels. In alcoholic and malolactic fermentations, no additives or commercial ferments have been added.

AGEING

Once the fermentation is finished, the wine is aged for 10 months in 225 liter French oak barrels, followed by its subsequent unification and homogenization. Ageing in the bottle is longer than 6 months.

BOTTLING

Made in July 2020, in 75 cl Burgundy bottles and Sommelier neck. When bottling, the wine is filtered with large pores to better maintain its properties.

TASTING NOTES

Its visual appearance presents a color of bright tones between plum and Picota cherry (a typical Spanish cherry), with purple edges. Aroma

with hints of berries, plum and some grass, with light aromas of ageing and pepper. Nice and silky upon tasting, with a long finish and good acidity. It stands out for its roundness and persistence on the palate, with hints of fresh and candied fruit, berries, roasted and with some pleasant herbal memories.

Recommended serving temperature, between 14 to 18 °C.

WINE PAIRING

Excellent in combination with roasts, especially the local sheep **xisqueta**, of the Pyrenees of Lleida. With red and white meats, poultry, Serrano ham, cured cheeses, sausages and game dishes, rice and tapas. Due to its acidity, it can be a perfect companion to spicy foods, pizzas and pastas.

VINTAGE 2019

Commercialization: January 2021

LOGISTICS

In order to keep their qualities intact, the bottles must be stored in a horizontal or inclined position, in such a way as to guarantee the contact of the wine with the cork, away from any heat and light sources.

Bottle

EAN-13: 8437021396034

Weight: 1,292 kg

Dimensions: 8,45x30,54 cm

Packaging

EAN-14: 18437021396031

Weight: 8,212 kg

Dimensions: 28x19x32 cm

Bottles/Packaging: 6

Pallet

Model: Europallet

Dimensions: 120x80 cm

