

EL SOLÀ D'ARES smart fermentations BESSONS CARINYENA 2019



The Bessons estate is located in the municipality of Torroja del Priorat. 4.5 hectares of organic grown vineyards. Terracing and steep slopes, on slate and stoneware soil are the main relevant features of the Priorat terroir.

The climate is Mediterranean semi-arid, where the austere conditions that occur lead the plant to express in extremis the characteristics of the resulting wine.

THE VINEYARD

Vineyards cultivated on steep slopes, on slate and stoneware soil, in the municipality of Torroja del Priorat. The climate is semi-arid continental Mediterranean, where the austere conditions that occur lead the plant to express in extremis the characteristics of the wine that results.

-Toni Sanchez-

BESSONS CARINYENA 2019

Fermentation in stainless steel tanks and in open 600 litre French oak neutral barrels. Aged for 15 months. Bottled in June 2021.

TASTING NOTES

Deep purple colour and dark rim. Very ripe nose, figs and ripe plum on a background of black fruit, intense tannins and balsamic notes with spicy notes. Mineral background.

Fine entry into the mouth, broad and intense, with very good acidity, long finish with aftertaste of ripe fruit. The expression of the grapes brought to the extreme.

Winemaking and aging

Area: Priorat
Winemaker selection
Type of soil: Slate and stoneware soil
Variety: Carignan
Harvest: October 6 to 15
Aging: 15 months in french oak
Nº of bottles: 395

Analytical data

Alcohol: 15 % by vol
Volatile acidity: 0,63 g/L
Residual sugar: <0,10 g/L
Total acidity: 5,85 g tartaric acid/L
pH: 3,30
Total sulphites: <20 mg/L



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