

EL SOLÀ D'ARES smart fermentations BESSONS GARNATXA 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.

BESSONS GARNATXA 2019

Fermentation in stainless steel tanks and in open 600 litre French oak neutral barrels. Aged for 12 months. Bottled in June 2021.

TASTING NOTES

Cherry color and garnet edging. Flavours of ripe fruit with a predominance of berries, soft toasted boot touches, intense balsamic with mentholated and spicy notes, reminiscent of the cocoa and dry tobacco. Mineral background.

Powerful entry into the mouth, wide and intense, with very good structure, ripe fruit and good acidity. Long finish with ripe fruit aftertaste.

Winemaking and aging

Area: Priorat
Winemaker selection
Type of soil: Slate and stoneware soil
Variety: Grenache
Harvest: Setember 15 to 25
Aging: 12 months in french oak
Nº of bottles: 410

Analytical data

Alcohol: 16 % by vol
Volatile acidity: 0,69 g/L
Residual sugar: <0,10 g/L
Total acidity: 5,92 g tartaric acid/L
pH: 3,28
Total sulphites: <20 mg/L



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