



COSTERS DEL SIÓ

'Bosc Silvestre' Criança (Crianza)

VINTAGE: 2016

GRAPE(S): 70% Garnatxa Negra (Garnacha), 30% Tempranillo

COUNTRY: Spain

APPELLATION: Catalunya, Costers del Segre DO

VINEYARD: Multi-vineyard

SUGAR: 1.2g/L

ACIDITY: pH 3.51

ALCOHOL: 14.35%

STYLE: Fruit and spice and everything nice.

FOOD PAIRINGS: Grilled meats, pork ribs, braised beef.

THE DOMAINE: In 1992, restless ambition and a desire to live in the country led Juan Maria to acquire Finca de Flix, and with help from family and friends they planted their first vineyard in '98. It is a property of impressive beauty. The quiet and tranquillity of the region creates a perfect ecological balance growing Tempranillo, Garnacha Tinta, Chardonnay and Viognier. This insightful family with brothers Juan and José at the helm, experiment and study vine behaviour in order to obtain the highest quality grapes directly in the vineyard. 'Silvestre' means 'what comes naturally' and as the name suggests this aged Grenache/Tempranillo blend is original and genuine.

VITICULTURE AND VINIFICATION: Vegan and sustainably farmed. Vineyard conducted on trellises of an average of 20-25 years old. Shallow, well-drained soils with a loamy-smooth texture. These soils have a low content of organic matter. A selection of grapes from low production vineyards, following guidelines to ensure environmental sustainability and protect the diversity of the ecosystem. A crianza level wine, aged 9 months in American and French oak barrels and then a minimum of 6 months in the bottle.

VINTAGE DETAILS: The 2018 vintage was characterized by a rainy spring and a relatively cool end of summer. This led to an abundant harvest with profiles of wines with lower alcoholic content and good acidity.

TASTING NOTE: More intense and darkly fruited than the 'la Boscana', with dried herbs, candle wax and white pepper. More grip and length.

PERSONAL NOTES: