



## EL CARRO GROS



A blend of three varieties. The Shiraz variety is cultivated in the Masnou vineyard planted on a south-facing slope in chalk soil with a mix of sand loam; the cabernet sauvignon is from the Rasa vineyard, also chalk soil with a mix of sand loam and the Merlot is from the Pallisa vineyard with chalky silt loam soil. Pruning is carried out using the Royat short method. The vines are cut back by 15% during the ripening period.

**Varieties:** Shiraz, Cabernet Sauvignon and Merlot.

**Ageing:** 16 months in French oak barrels and a minimum of 12 months in the bottle.

**Production:** Fermentation in barrels of 300 litres without the addition of yeast, using the manual punchdown method. 20 days of maceration. Ageing in French oak barrels. The wine is not filtered before bottling. Microvinification.

Organic farming

