



ROCAPLANA



A single variety Shiraz from the Masnou vineyard consisting of poor chalky soil with a clay-loam texture. Planted on slopes of poor quality soil. The vines are cut back by 15% during the ripening period.

Variety: 100% Shiraz

Ageing: 8 months in 300 litre barrels of French oak and a minimum of 6 months in the bottle.

Production: Hand-picked in trailers of 500 kgs followed by further manual selection in the cellar. Cold pre-fermented maceration. Fermentation and maceration of the must with the skins during 12 days.

Organic farming

