

DOMENIO WINES

by Cellers Domenys

TECHNICAL DETAILS



DOMENIO - Trepat - Red -

TYPE OF WINE	Red Still
VINTAGE	2016
D. O.	D.O. Conca de Barberà
VARIETIES	100% Trepat
AGEING	8 to 10 months oak
BOTTLE TYPE	Burgundy 75cl.
ALC. CONTENT	12,5% vol.
SUGAR CONTENT	<2 g/l.
TOTAL ACIDITY Tart.	5,98 g/l.
pH	3,38
ALLERGENS	Contains Sulphites / Vegan

WINE-MAKING PROCESS

Terroir and Vineyards. - Indigenous variety from CONCA DE BARBERÀ, specifically from small towns Pira and Blancafort. Our Trepat is grown in 4,69 goblet hectares, spread in different plots which are aged between 20 and 40 years and performing vineyard yield from 2.000 to 7.000 kgs. /hect.. Vines are planted at a height of 500 mts above sea level, in argillaceous soil surrounded by mountain ranges with sharp thermal contrasts resulting from Mediterranean and Continental climates combination.

Harvest and Winemaking. - Harvested by hand in 25-kgs. cases. Each grape is individually selected. Alcoholic fermentation in stainless-steel tanks, followed by malolactic fermentation in open French-oak barrels (3-4 years old, 300 litres) for 20 to 25 days. The PIGEAGE technique is used to punch down the cap slowly by hand for homogenous skin-contact and maceration. This also extracts more concentrated tannins and colour.

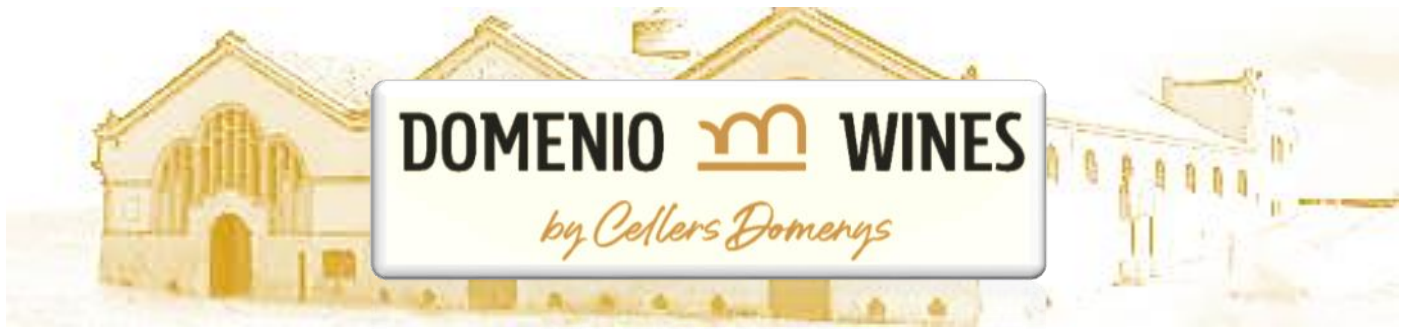
Ageing. - The wine is aged for 8 to 10 months in French-oak barrels (first and second year, 300 litres, the right size to provide the wine vegetable notes without having too much influence). Finally, the wine is bottle aged for 12 months to promote integration and harmony. These wines can present some sediment as they are not clarified nor stabilised before bottling. Production is limited, available only certain years.



CELLERS DOMENYS

1917





TASTING NOTES & LITTLE TIPS

Appearance Intense, ruby red, shiny, and clean with mid-depth colouring and good legs.

Nose Aromatically rich and intense, expressive, and complex. Outlining wild berries as blackcurrant and cranberries, simultaneously with citric touches as orange skin, and even tropical mango. All at once backgrounded by rosemary, eucalyptus, and spices (red pepper).

Palate High complexity elegant red wine. It shows a wide, and dry entry, gently aromatic. Mid-bodied with franc palate, well-balanced, rich with remarkable acidity. Own personality, with sharp integrated tannins reflecting Conca de Barberà climate and terroir. Long-lasting, constant evolvement and softly persistent.

PAIRINGS Semi-soft and cured cheeses, cured meat, Iberian ham, game, white and red meat, even legume stews.

SERVING TEMPERATURE Its best between 12°C and 14°C.

"DOMENIO" TERROIR WINES with OWN CHARACTER - TREPAT

The range "DOMENIO" is representing the bet of DOMENIO WINES by Cellers Domenys for its land and terroir historical grape varieties. By its own, with no blends, every single wine threshes the essence and variety features.

"TREPAT" grape varietal is recognised as indigenous from CONCA DE BARBERÀ. Vigorous variety of early budburst and late ripening. Grape-berries use to be big sized, rounded, and compacted cluster, thin skin easy breakable and delicate. This wine grape variety has a strong potential for Rosé wines, sparkling and still, productions. Also, for fruity light with good acidity red wines of middle average alcohol content. Sensitive to frost, scared of drought, reaching the best of it in cool/humid soils.

