

# DOMENIO WINES

by Cellers Domenys

## TECHNICAL DETAILS



### DOMENIO - Ull de Llebre - Red -

TYPE OF WINE	Red Still
VINTAGE	<b>2016</b>
D. O.	D.O. Conca de Barberà
VARIETIES	100% Ull de Llebre (tempranillo)
AGEING	8 to 10 months oak
BOTTLE TYPE	Burgundy 75cl.
ALC. CONTENT	12,5% vol.
SUGAR CONTENT	<2 g/l.
TOTAL ACIDITY Tart.	5,77 g/l.
pH	3,66
ALLERGENS	Contains Sulphites / Vegan

## WINE-MAKING PROCESS

**Terroir and Vineyards.** - Elaborated with only one variety from Blancafort at CONCA DE BARBERÀ. In total are 2,78 hectares of goblet vines aged between 20 and 30 years at a height of 500 mts above sea level with yields of 5.000 to 6.000 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.

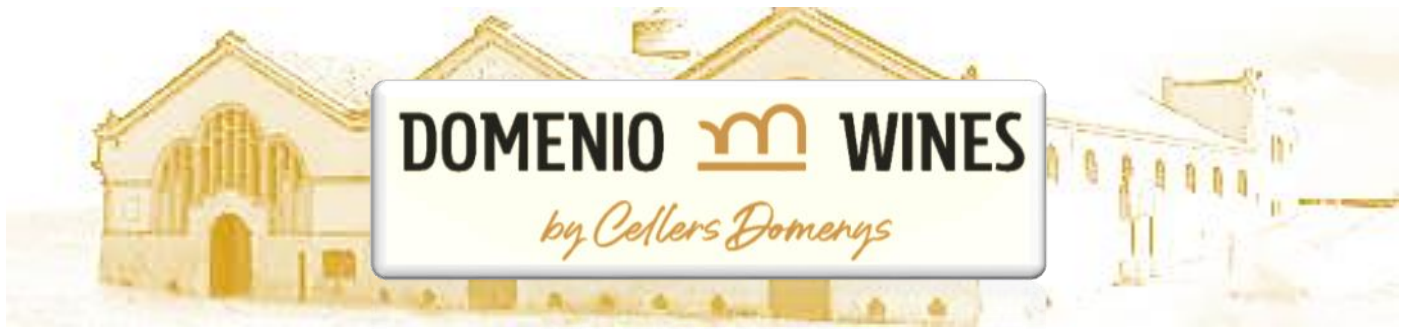
**Ageing.** - The wine is aged for 8 to 10 months in French-oak barrels (first and second year, 300 litres, the right size to provide the wine vegetable notes without having too much influence). Finally, the wine is bottle aged for 12 months to promote integration and harmony. These wines can present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



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1917





## TASTING NOTES & LITTLE TIPS

**Appearance** Deep dark red cherry colour. Shiny, clean of mid-depth layer.

**Nose** Ripen red fruits as dark red cherry and forest blackberries. Ripe and sweet sensation. As it opens and breath, ageing notes as dry fruits, dried peaches and toasty appear. All these factors shape a high blend complexity of aromas, which make the wine, yet more interesting.

**Palate** It shows a gentle-wide entry, intense and aromatically rich, reminding us of red and black ripen fruits. On the palate is silken and well structured, features achieved thanks to the ageing time through oak. Sweet integrated tannins, contribute to build up an own personality hand in hand with complexity red wine from Conca de Barberà.

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

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

## "DOMENIO" TERROIR WINES with OWN CHARACTER - ULL de LLEBRE

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.

"ULL DE LLEBRE" from CONCA DE BARBERÀ owe its name to the grape shape which looks like a hare-eye. Ull de Llebre is in Catalonia, recognised as Tempranillo, Cencibel, Tinta de Toro, etc... synonymous, this is the most extended/planted red grape variety of Spain. Vigorous variety of early bud and ripe. Berries use to be compacted, medium size, rounded of thick blue coloured skin (loads of tannins and anthocyanins). Not much sensitive at frost but being huge enemy of drought and windy weather. As for illnesses, mildew and oidium are the worse to be suffered. If the grape could choose, SUN would be the best allied. This variety is considered of great expression and performance on rosés and red still wines. Keep in mind, red wines use to be of high tannins together with good acidity and alcohol degree, all mixed up, makes them perfect for oak ageing.

