

DOMENIO WINES

by Cellers Domenys

TECHNICAL DETAILS



DOMENIO - Trepàt - SWEET - Red -

TYPE OF WINE	Naturally sweet red wine
VINTAGE	2016
ZONE	Conca de Barberà - Tarragona
VARIETIES	100% Trepàt
AGEING	12 months in oak
BOTTLE SIZE	50cl.
ALC. CONTENT	12,5% vol.
SUGAR CONTENT	70 to 80 g/l.
TOTAL ACIDITY Tart.	3,91 g/l.
ALLERGENS	Contains Sulphites / Vegan

WINE-MAKING PROCESS

Terroir and vineyards.- Elaborated with the indigenous variety of CONCA DE BARBERÀ; TREPAT, and grown from grape bush vines of 30 to 70 years age at a height of 500 mts. Above sea level, planted in calcareous soil surrounded by mountain range with high thermic contrasts, due to the combination and contrast of Mediterranean and Continental climates.

Harvest and winemaking. - Handcrafted late harvest loaded in 25 kgs. cases and picked at 11/12° alc. for their dehydration till reaching 20° alc.. The process we apply for grapes dehydration consists of drying off grapes (sunned grapes) together with stems on wattle shelf-carts (surfaces) between 45 and 60 days. Alternating direct sun light and heat along the day-light and keeping back the clusters fresh and dry into the Cellar at night. Once the alcohol degree desired is accomplished, we proceed to alcoholic and malolactic fermentation in open 300 litres French oak barrels, where yeast will self-stop its action at 15°Alc. having left residual sugar equivalent to 5 alc. degrees (approx. 70/80 grams). Wine will be hand pumped-over using "PILLAGE" technique, breaking and pressuring the cap down slowly, in order to obtain an homogenous wine skin contact at the same time that deep-concentrated colour and tannins are extracted.

Ageing.- Ageing time for DOMENIO Trepàt Sweet red wine is of 12 to 14 months in 300 litres old French oak barrels (5 to 10 years use). At last stage, resting after being bottled for a minimum of 12 months will be mandatory to achieve and secure integration and harmony. This wine could precipitate as it has not been clarified nor stabilized before bottling. Limited production wines only released in good harvests.



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TASTING NOTES & LITTLE TIPS

Color Ruby cherry red, bright and clear, of medium deep intensity with an amber rim.

Nose Elegant, expressive, and complex. Aromatically rich and intense. Showing ripe / compote red berries as currants and blueberries, also raisins and liquorice appear, a background of fine herbs blended with roasted notes and nuts. Slightly liquorish fragrances at the end.

Palate High complexity elegant red sweet wine. Delicately aromatic, wide range of hues. Medium-bodied with ideal balance sweetness - acidity. Harmonic and integrated "aqua-vitae" providing softness and mellowness leading to a nice greedy wine. Long evolving after-taste and straight persistence.

FOOD PAIRING Creamy and milky cheeses, also semi-hard or even hard. Duck pâtés and confits. Black chocolate and low sugar content desserts. Cigars and spirits are welcome. By the glass during a smooth slow evening is also a phenomenal companion.

SERVING TEMPERATURE Its best between 10°C and 12°C.

"DOMENIO" TERROIR WINES with OWN CHARACTER - TREPAT NATURALLY SWEET RED WINE

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.

Grapes became raisins through the sunning process. Pressing raisins means low yield to obtain less than 3 litres each 10 kgs. In terms of classification, based on its elaboration method, this sweet wine technique is considered as **NATURALLY SWEET RED WINE (VND)**. No must, no sugar, no wine alcohol has been added during fermentation, only working on natural grape yeast, sugar, and alcohol. Fermentation stops by itself as yeast do not reach to convert all sugar into alcohol and die.



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