



## GUIX VERMELL NEGRE 2017








### Vinification

The Guix Vermell cuvee gets its name from the red clay and gypsum soils typical of our 4-hectare Montalts vineyard, where 75-year-old Grenache vines are planted. Following the ancient winemaking traditions of Burgundy, the grapes are kept in whole clusters without being destemmed. The vinification and aging are carried out in terra-cotta amphoras, allowing the grapes to maintain their natural connection with clay from vine to bottle. Amphora maceration lasts 7-8 days, lending subtle oxidative touches to the wine, along with a signature minerality. A slow, gentle fermentation is allowed to proceed without mechanical interactions, such as pigeage or remontage.




### Ageing

After fermentation, the wines are aged also in amphora for a period of 6 months. The result is a very powerful yet elegant expression of the Montsant terroir.

### Vineyards

 <b>Location</b>	Els Montalts
 <b>Age</b>	40 years old
 <b>Altitude</b>	800 meters
 <b>Varieties</b>	100% Grenache noir
 <b>Soils</b>	red clay with the gypsum layers

### Technical details

 <b>Production</b>	1,200 bottles (in 2017)
 <b>Yield</b>	2,500 kg per hectare
 <b>Alcohol</b>	13%