



ALETA Tinto

Origin Denominación de Origen (D.O.) Penedès, Spain

Varieties 85% Merlot / 15% Syrah

Vineyards & Soils The Merlot comes from our 3.67 ha. *La Pallisa* vineyard, which was planted in 1998. The soil is predominantly sandy, loamy and calcareous.

The Syrah comes from our 2.77 ha. *El Manou* vineyard, planted in 2001, in calcareous soils with a clay-loam texture.



Winemaking & Ageing Our vineyards are farmed 100% ORGANICALLY and harvested in September by hand, using 20kg boxes to transport the freshly picked grapes the few hundred yards to the vineyards.

At the winery, the grapes undergo a second selection process on the sorting table, where a team led by winemaker, Savli Moliner, selects the very healthiest and ripest examples for ALETA.

A 72-hour pre-fermentative cold maceration is followed by fermentation and maceration with the skins in a temperature-controlled stainless-steel tank for 12 days.

The wine is aged in second-use French oak barrels prior to bottling.

Technical Info Alc. by Vol.: 14% Total Acidity: 6g/l. Total Sugars: <2g/l.

Tasting notes & food matching ALETA blends the vibrant red fruit aromas of our Merlot with the deeper, richer, spicier aromas of our Syrah. The time in barrel adds a gloriously velvety texture and subtle touches of toast and mocha, which beautifully complement the ripe fruit flavours without overpowering them. The tantalising notes of chocolate and spice from our organically grown grapes are crowned by an elegantly smooth and sumptuous finish.

Background "ALETA" is the triumphant salute of the enxaneta to signal the crowning of the human tower and the start of musical celebrations. Our local group of human tower builders – Els Castellers de Vilafranca – were founded by our very own Oriol Rossell in 1948 and hold the world record for their 10-storey tower. Our ALETA stands on the shoulders of the unsung heroes who care for our vines and enable us to produce this gloriously rich blend.

