

Salix 2019

**Balance, intensity and purity.
Fine, gentle and persistent.**

Tasting note

“A clear, shining straw color. Middling aromatic intensity. A very fine floral touch. It is round and harmonious with glycerin, tasty, sensual and elegant. Good acidity and rather gastronomic. A great balance with the alcohol well integrated.”

Varieties: 65% white Grenache, 20% Macabeu, 15% Pedro Ximénez.

Soil: Hills of “Illicorella”, Paleozoic laminar slate, at an altitude of 350-450 meters above sea level.

Climate: Mediterranean with a continental trend. High thermal contrast between night and day.

Elaboration and aging: Harvest by hand in 10 kg crates. Grape by grape selection when they reach the winery. Pressing and static skin removal. 50% fermented in a French oak barrel with 3 months aging and 50% fermented in stainless steel tank and 3 months aging on lees.

Bottling: 1.800 bottles at the end of January 2020.

Alcohol content: 13,5% vol. **pH:** 2,88 **Total acidity:** 5,2 g / L

Vintage 2019

The year is to be remembered for the heatwave that lasted until the end of June, with temperatures of up to 43 °C that especially affected the Carignan. A hot summer, but with showers that cooled off the vines. Optimal conditions continued through the end of August resulting in grapes that were concentrated and well balanced. Great quality with slightly lower yields.

