

Temps de Fruits

Organic farming

2021

The innovation expression



Varieties

Merlot, Cabernet Sauvignon, Syrah



Aging

3 months



Serving temperature

Pour at 14-16°C



Pairing

Beef, pork or lamb. Grilled or baked fish. Soft or creamy cheeses. Spanish Ham.



Awards & Press

Peñin 2019: 86 points

The dancing couple or the twin brother of 'Temps de Flors'!

Tasting notes

High-intensity colour with violet rim. Intense and fruity cherry and raspberry flavour with fresh floral notes. In the mouth it is smooth and velvety, with an elegant intensity and cherry flavour. The finish is long and fruity, with notes of cherry.

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Vineyard properties

Vineyard/Estate name: Sumarroca estate

Soil composition: Limestone with clay and gravel

Traning method: Royat

Altitude: 100-300m

Exposure: northsouth

Yield/ha: 3000-5000 kg/ha

Elaboration & vintage

Harvest:

Temperatures during the autumn and winter were similar to previous years. Temperatures were mild in spring due to rainy weather which lasted up until mid-June, after which they rose with the arrival of a heat wave in the first week of August. So, all in all, a rainy year, dry until the end of February, but followed by a great deal of rain until the end of June, which then let up until the start of the harvest when 120 litres fell (the previous year we had 30 litres).

The vegetative growth and the number of grapes per shoot were normal and the size of the berries was small on the young varieties. The Macabeo and Tempranillo were affected by mildew. The wines show a lower alcohol content than in previous years but possess the qualities of exceptional freshness, softness and elegance.

Aging: 3 months

First vintage: 2012

Number of bottles: 10.000

Fermentation: Stainless steel tanks with temperature control

Duration of the alcoholic fermentation: 8 days

Fermentation temperature: 26°C

Analytical data & allergens statement

Alcohol: 12,50%

Residual sugar (dosage): < 0,5 g/l

Acidity: 4,9 g/l (tartaric acid)

pH: 3,5

Don't contain: Gluten, dairy and there is no danger of cross-contamination

Contains: sulfites