



GIRÓ de ABARGUES

Giró 2019

Finca Abargues - Pla de Llíber



Vineyard

A unique variety that unites us since 1500 with Mallorca and Sardinia. Sensitive to powdery mildew and low production, it lost its place due to more productive varieties. Today it is a small treasure that we must take care of and present as it deserves.

- Location: Abargues, Pla Lliber
- Elevation: 300 meters
- Vineyard Size: 2,5 ha
- Plant density: 1300 plants/ha
- Yields: 2500 kgs per Ha
- Age of vines: 73 years old
- Clonal selections: Giró Fuerza
- Trellising: Traditional goblet
- Irrigation: Dry farming
- Farming: Uncertified organic
- Soil: Very old soils formed in the Triassic strips with lots of iron (Terres rosses) and a lot of calcareous stones.

Growing season

Vintage of good balance, from the rainy spring and with a very dry summer in the vineyard. Harvest presented itself with optimal maturity.

Harvest

Late harvest, the Giró grapes are harvested after the rains between September 15-20, being the only red grapes grown on the coast of the region.

- Ripeness levels at harvest: 14% 1101 density.
- Fruit condition: Perfect sanitary state, no botrytis, no dehydration
- Date: 20th September, 2019

Winemaking

High potential grapes without overripe or sun-roasted berries, stressing the important thing is the high potential grape so we can reflect a fresher expression .

- Macerations: Soft manual, delicate with skins and 30% of stems, no pumping.
- Yeast type: Native, all our wines fermented with indigenous yeast.
- Fermentation vessel: 1000L vats
- Primary fermentation: 8-10 days.
- Pressing: Whole cluster grapes
- Press type: Pneumatic press Bucher.
- Lees contact: No batonnage
- Secondary fermentation: Malolactic in oak barrels

Aging

A mix of new and 1 year old french oak Allier barrels.

- Barrel sizes: 500 Liters
- Time in Barrel: 12 months
- Closure type: Natural Cork

Technical Data

ABV (alcohol by volume): 14,1%
Residual sugar: 1,64 gr/L
TA (total acidity): 5,08 gr/L - pH: 3,54
SO2 total: 63 mg/L

Tasting notes

The freshest expression of the Mediterranean, where elegance and balance are the vertical axis of this wine. The notes of flowering lavender, Bouquet Garní, violets and freshly cut red flowers, accompany a fineness in the mouth with tannic balance, reflecting the clay soils with ferrous character. The oak accompanies the wine, bring only length and an elegant depth.

Food and wine pairing suggestions

Ideal to accompany tuna and strong fish. Paellas, Valenciana or rabbit with snails. Pasta, white and Iberian meats and soft grills. Sausage and cheeses.