



# S'ÀMFORA MUDÈFER RED · SEA 2017

## ELABORATION



### LOCATION

Country: Spain

Denomination of origin: Terra Alta

Processing centre: Batea



### VARIETIES

75% carignan and 25% hairy grenache

Harvest september 2018

Sustainable agriculture



### VINIFICATION

Fermentation at controlled temperature

Sustainable viticulture



### AGEING

From 8 to 10 months in French and American oak barrels, 12 months in amphora, of which 6, submerged under the sea.

Limited production of 300 amphoras.

## TASTING SHEET



### DESCRIPTION

Mudèfer is a wine that comes from the oldest vineyards. Located in very unique valleys, surrounded by forests at 400 to 550 m in altitude, where annual rainfall does not exceed 400 l/m<sup>2</sup>. These vines are cultivated in natural terraces with "panal" soil; strong, deep, calcareous and permeable.



### TASTING

The wine has a bright, crisp ruby red surface. Decanting is recommended or opening the bottle an hour before consuming, which would allow it to express its full aromatic intensity.

It presents very fine and delicate but deep varietal aromas such as grapefruit, apricot, white flowers and tender almonds. Good balance and a lot of freshness on the nose. In the mouth, long-lasting, a touch of toast, very frank and evocative, with a network of white fruit, citrus, grapefruit and lemon, very round, meaty and very fresh. Clean, with the presence of local herbs and luxurious acidity. Deep finish with good persistence, slightly bitter typical of this variety.