



# Cérvoles | Estrats



**Type of wine.** Red wine, highly expressive. Meticulous selection from the best zones on each plot of our vineyards.

**Varieties.** Carbenet Sauvignon 45%, Garnacha 20%, Tenpranillo 20% and Merlot 15%

**Vineyards.** The season began with a hard winter. Spring was warm and very dry. The daytime temperatures in early summer aided the concentration of the compounds of the skin, and the mild end of summer helped maintain high acidity and resulted in a perfectly healthy harvest carried out slightly later than usual. Throughout the cycle, total rainfall was only 250 litres, but the depth of the roots of these already mature vines (20 and 40 years) enabled them to extract water from the deepest strata of the Cérvoles soil.

**Exposure.** As a result of the scarce rainfall, the selection of buds after the spring and the cluster thinning in summer prior to véraison were very specific. We chose the small areas of our vineyards where the ground was deepest, a characteristic which encouraged ripening and ensured a perfect balance between complexity and the character of Cérvoles .

**Altitud.** Our plots are at an altitude of 700 and 750 m, protecting the aromes produced by extreme heat and, in particular, ensuring the temperature contrasts produced by the typically cool nights of the mountainous area of Les Garrigues where Cérvoles is located.

**Soils.** Clay-loam soil, combined with plentiful gravel, provides balance in the water drainage/retention in lower levels of the sub-soil. The structure of these soils, together with this year's low levels of rainfall, 250 l/m<sup>2</sup>, provides a scarce water supply which transmits to the vines the water stress necessary in quality wine production.

**Harvest.** Manual, with a meticulous selection of bunches. The '08 harvest was perfectly healthy with extraordinary ripening. The Tempranillo was picked in mid-September, and the Merlot at the end of the same month. The Garnacha was harvested at the beginning of October, and the Cabernet Sauvignon on the 11 of the month.

**Fermentation.** Above 28 oC. Maceration for 30 days. Regular remontage (pumping over) and manual punching down of the cap. Each grape variety was fermented and aged on tis lees. Malolactic fermentation was carried out in new oak cask.

**Ageing.** 18 months in new French oak casks. The Garnacha and the Tempranillo are aged in casks from Radoux cooperage ( Radoux Blend being an extra fine-grained blend), the Cabernet Sauvignon in casks from Taransaud cooperage, and the Merlo in François Frères casks. Regular bâtonnage during the first 5 months to enhance the blend's viscosity and volume.

**Alcoholic content.** 14,5% Vol

**Tasting notes.** Dark cherry red, medium-high intensity, with highlights of the same hue. Dense, coloured legs. Intense, pleasant nose with aromas evoking the ageing process (cedar, cloves, pepper and dried fruit). Aeration reveals the full aromatic complexity of the wine, with spicy and balsamic notes, black fruit jam, plum, hints of tobacco, aniseed, licore and the mineral touches which characterise Cérvoles. Pleasant, voluptuous mouth feel. On the palate, exceptionally mature tannins, well-integrated. Good acidity adding liveliness and freshness. On the palate, exceptionally mature tannins, well-integrated. Good acidity adding liveliness and freshness. Very long finish with smoky and spicy hints and notes of toasted almond skin and praline.