



# Blend

## GENERAL

### DATA

<p>VINTAGE 2006</p> <p>PRODUCTION 9000 bottles</p> <p>VARIETY Merlot 60% Cabernet Sauvignon 10%, Ull de llebre 30%</p> <p>GRAPE PICKING Hand-picked</p>	<p>VINIFICATION Selection of grapes on the sorting table. Premac- eration at 10°C for 48h. Fermentation at 21°C and maceration for 18 days carrying out 2 daily pump- overs during this period. Clarification with egg white and light filtration.</p> <p>MATURING 12 months in American, French and Hungarian oak barrels. In bottle, for at least 6 months before being marketed.</p> <p>OENOLOGIST'S NOTES In order not to disrupt the wine's balance, it has not been stabilised and therefore it may have pre- cipitates. Similarly, we recommend decanting and opening the bottle a while before use to allow the</p>	<p>wine full expression. Optimum serving temperature is 18°C.</p> <p>TASTING NOTES</p> <p>VISUAL ASPECTS Intense Cherry. High colour intensity. Bright.</p> <p>OLFACTORY ASPECTS Intense wine with dark fruits aroma and balsamic and toasty hints.</p> <p>TASTE ASPECTS Wide entry wine, powerfull and intense. Fresh and well balanced. Ripe fruit and spicy flavoured. Appetizing.</p>
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## VINE

### GROWING DATA

<p>VINEYARD Mas Bosch and El Molí</p> <p>ALTITUDE 325m and 340m</p>	<p>ROOTSTOCK 161-49 and R-110</p> <p>ORIENTATION South</p>	<p>PLANTING SQUARE 2,55m x 1,20m</p> <p>SLOPE 4%</p>	<p>YEAR OF PLANTING 1993</p> <p>FERTILIZER Green manure and compost</p>	<p>SOIL TYPE Loamy-sandy and loamy- clayey</p> <p>TREATMENTS Those authorised for organic viticulture</p>	<p>PLUVIOMETRY 390 mm</p> <p>PRODUCTION 5.128 kg/Ha.</p>	<p>PRUNING Double cordon</p>
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### ANALYTICAL DATA

<p>ALCOHOL CONTENT 14.33 % vol.</p>	<p>TOTAL ACIDITY 3.5 g/l in H2SO4</p>	<p>VOLATILE ACIDITY 0.46 g/l</p>	<p>PH 3.78</p>	<p>RESIDUAL SUGAR 1.5 g/l</p>	<p>TOTAL SULPHUR DIOXIDE 55 mg/l</p>	<p>POLYPHENOLS 66</p>
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