

THE MEMORY OF A VINTAGE

Mític 2016

SYRAH 35% · CARIÑENA 29% · GRENACHE 26% · CABERNET SAUVIGNON 8%

Mític is the memory of a vintage. Four grape varieties, picked in several villages, come together each year in different proportions: Grenache brings the fruit, Cariñena the density, Syrah its nuances, Cabernet Sauvignon its structure. Blending in the noblest sense: a whole landscape held in a single glass.

COLOUR	Deep ruby, slight signs of evolution at the rim.
NOSE	The wine opens on fruit: ripe red fruit and plum, joined by Mediterranean spices and a garrigue of pine and holm oak. Still fresh; evolution does not dominate.
PALATE	Open and rounded: the fruit holds the mid-palate, the tannins have softened, the spicy acidity keeps it fresh. A long finish. The vintage drinking best today.



2016

What time has done

HARVEST	BARREL AGEING	IN BOTTLE	KEEPS
2016	12 to 18 months	≥ 4 years	10 to 30 years
DO Montsant	French oak, 500 L barrels	bottle-aged in our cellar	time reveals

VINIFICATION

Four varieties, one voice. In 50-hectolitre vats, a long maceration with pump-overs and punch-downs: we listen to the grapes, then let them speak.

AT THE TABLE

Slow-cooked lamb shoulder with wild herbs · Roast pigeon, sweet-spice jus · Aged sheep's cheese

ALCOHOL	PH
15.3%	3.62
ACIDITY	
4.4 g/L	



A wine is a place, captured at one moment in time. We do not recreate it. We preserve it. Time does the rest.

TERROIR & ARCHITECTURE · MINIMAL INTERVENTION · SILENCE IN BOTTLE · TIME REVEALS

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