

THE MEMORY OF A VINTAGE

Mític 2017

CARIÑENA 73% · GRENACHE 19% · CABERNET SAUVIGNON 7%

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 Dense ruby, deep core.

NOSE A warm, dry vintage: ripe black fruit, candied plum, sweet spice, a hint of garrigue. A generous, sunny nose, without heaviness.

PALATE Concentrated and enveloping, with lower acidity than the other vintages, ripe round tannins. The warmth of the year shows in the volume; a long, spicy finish.



What time has done

HARVEST	BARREL AGEING	IN BOTTLE	KEEPS
2017	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
—	—
ACIDITY	
4.5 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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