

THE DAWN OF A VOYAGE

# Nautilea 2018

GRENACHE · CARIÑENA · SYRAH

92 POINTS · INTERNATIONAL WINE & SPIRIT COMPETITION 2024 · WINE & SPIRITS MAGAZINE

Nautilea is a departure, towards the sea. From Darmós you go down two hundred metres to reach the Maimó vineyard: at 120 metres, it is our vineyard closest to the sea. Grenache, Cariñena and Syrah, vinified naturally under the hand of René Barbier: a wine of freedom, powerful yet delicate, carrying the freshness of the open sea.

|               |                                                                                                                                                                              |
|---------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>COLOUR</b> | Bright ruby, garnet core.                                                                                                                                                    |
| <b>NOSE</b>   | Warm dried fruit, raisin and fig, lifted by cinnamon, liquorice, spice and chocolate. With air: candied plum, cherry, wild berries, elderberry jam, a touch of blackcurrant. |
| <b>PALATE</b> | Velvety, fresh, almost honeyed texture. Melted tannins, hints of exotic woods. Powerful yet delicate; a long, creamy, tannic finish. René Barbier's signature.               |



2018

## What time has done

|                              |                                    |                                               |                     |
|------------------------------|------------------------------------|-----------------------------------------------|---------------------|
| <b>HARVEST</b>               | <b>BARREL AGEING</b>               | <b>IN BOTTLE</b>                              | <b>KEEPS</b>        |
| 2018                         | 6 months                           | ≥ 2 years                                     | 10 to 20 years      |
| <i>Darmós · Maimó, 120 m</i> | <i>French oak, 5,100 L foudres</i> | <i>second ageing in bottle, in our cellar</i> | <i>time reveals</i> |

### VINIFICATION

A natural vinification, like setting out to sea: a 50-hectolitre vat, long maceration, pump-overs and punch-downs. We hold the course and let the wine find its freedom.

### AT THE TABLE

Seared bluefin tuna, wine glaze · Braised beef cheek with figs · Blue cheeses

|                |           |
|----------------|-----------|
| <b>ALCOHOL</b> | <b>PH</b> |
| 14.3%          | 3.76      |
| <b>ACIDITY</b> |           |
| 4.0 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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