

FINCA BUTARÓS 2019



BLEND

Carignan (60%), Red Grenache (40%)



NAME

FINCA BUTARÓS comes from a vineyard planted at the end of the 19th century in slate soil in the Butarós area, at the northern end of the Municipality of Garriguella towards Vilamaniscle.

The grape varieties are Carignan and Grenache.

The tree adorning the label is a hundred-year-old Sorb tree that stands in the middle of the estate and that over the years has grown at an angle due to the effects of the northerly wind, the *Tramuntana*.



WINE MAKING

The grapes are carefully selected by hand and each variety is harvested individually at the moment of perfect ripeness.

Fermentation is also done separately in stainless steel tanks, cooled to a temperature of 24/26 °C with a single daily pump-over, and racking 30-40 days after the start of fermentation according to variety.

Once the malolactic fermentation is completed, the two varieties are blended and aged for 1 year in French oak barrels.



TASTING NOTE

Complex aromas of spice and black fruits, nutmeg, coffee, cocoa, clove, liquorice, toast, plums and light hints of balsamic. In the mouth we find considerable ripe fruit. It is unctuous, fine, broad, and has a soft and pleasant tannin.



AWARDS

- 2018 94,67 points. Medalla or Challenge Int. du vin 2026
- 2017 92 points Tim Atkin Catalunya report 2024
- 2016 Vinari d'or. Vinari Awards 2022
- 2016 91 points Guia Peñin 2023
- 2015 91 points Guia Peñin 2022
- 2014 Gran Vinari d'or. Best Wine of Catalonia 2020
- 2014 Gold Medal. Challenge International du Vin de Paris 2019



PRODUCTION



1.184

AGEING



12 Months

ALCOHOL



14,5% Vol.