

Coca i Fitó



D.O. Overview :

Under Vine : 5,820 ha (14,381 ac)

Vineyard Elevation Range : 350-500 m
(1,148-1,640 ft)

Climate : Mediterranean and continental

Soil Types : Sandy, wind-blown fossilized soils "Panal"

Primary Red : Carignan, Grenache, Garnacha Peluda, Morenillo, Syrah, Cabernet Sauvignon, Merlot, Tempranillo

Primary White : Garnacha blanca, Parellada, Macabeo, Moscatel, Chardonnay

ORIGIN

D.O. Montsant, Spain | Catalunya, Spain

DESIGNATION

Jaspi Maragda

VARIETIES

55% Grenache, 25% Carignan, 20% Cabernet Sauvignon

VINEYARD

Selected from the oldest parcels, with some Grenache plantings over 100 years old. Vines planted in sandy soils with diverse mineral compositions.

ALCOHOL

14.5%

PROCESS

Hand-harvested and carefully sorted before fermentation. Natural yeast selection is the signature of each vintage – providing typicity and conveying the nuances of the growing seasons. They undergo an intensive sampling process in the days leading up to harvest to identify and propagate the desired natural yeast strains. The best selections will be inoculated on a large scale to carry out the fermentation.

After vinification, the wine is aged for 12 months in amphorae and French and American oak barrels. Seeing a modern resurgence, the ancient technique of amphorae-winemaking generally results in wines with increased minerality and lower volatility when compared to oak aging.

TASTING

Elegant, balanced, and distinctly feminine in nature. Jaspi Maragda delivers well-structured, yet nuanced red fruit accented with spice and stony minerals.

WINERY

Coca i Fitó is a certified "eco-sustainable" winery. The EU-based criteria expands upon organic practices by integrating new approaches to alternative energies, water management, natural resources and biodiversity to reduce the overall vineyard and winery carbon footprint.