

# 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

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## VARIETIES

100% Grenache

## VINEYARD

From the Mas del Fornos vineyard in the municipality of Capçanes. Under 3 acres in size and 60 years old, this site is farmed using only organic and natural fertilizers, cover crops, and tillage for weed control.

## ALCOHOL

15%

## PROCESS

Hand-harvested and carefully sorted before fermentation. Fermentation occurs with naturally occurring wild yeasts with no sulfur added.

Coca i Fitó believes that 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 the desired yeast strains. Grape-based alcohol of 10% by volume is added to 150 hermetically-sealed sample bags. Most yeasts will not tolerate the addition of alcohol, and less than 5% of the samples will undergo a proper fermentation. The successful samples will be analyzed and compared and the best selections will be inoculated on a large scale to carry out the fermentations for all their wines.

## TASTING

Predominant aromas of fresh fruit, cherries, anise, and balsamic. The palate is dense with black fruit, orange peel, and plum. A lively, energetic Grenache with unmissable notes of wet stone and graphite pencil.

## 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.