
LAFOU.

DE BATEA

BOTTLING DATE: JUNE 21TH, 2010

UNCLARIFIED

TERRA ALTA D.O.

750 ML / 14,5 %VOL

VINTAGE: 2008

VILLAGE: Batea.

DESIGNATION OF ORIGIN: D.O. Terra Alta [www.doterraalta.com]

BLEND: 75% Grenache, 15% Syrah, and 10% Cabernet Sauvignon.

ENOLOGIST: Joan Soler.

BARREL AGING:

12 months (oak barrels: 80% new French oak, 10% Central European and 10% American).

Barrel makers: Cooper Cadus, Damy, Billon, Vicard and Torner.

Put into barrels on February 12th, 2009

Bottled on June 21th, 2010, unclarified.

ALCOHOL: 14,5% vol. [pH: 3.62 AT: 3.85]

TASTING NOTE:

LAFOU de BATEA has a deep cherry colour with a deep, shiny robe. Its aromas begin with sweet notes of dried fruit (raw hazelnuts, dried tomato) and quickly open up to notes of red fruit, driven by a balsamic background reminiscent of Kermes oak and undergrowth. It is a combination of great freshness, developing notes of black berry, prune and olive, giving it a solemn foundation of great depth. In the mouth it corresponds to the forecasts of freshness it proposes in the nose. It finds much vivacity at the initial impact, with good acidity that adequately draws the heart of the wine and gives a balance of freshness and sweetness characteristic of red grenache. It has a long finish with a very fine bitterness that gives a feeling of dark chocolate which melts with mineral notes of wet stone.

VINTAGE PRODUCTION 2008: 6.657 bottles.



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