

Jeff Carrel La Remontada

La Remontada

→ 2022 ←

Produit de France

A double maceration, to pair complexity of careful maturity and the freshness of a young vintage.



Appellation: IGP Côtes Catalanes

Vintage: 2022

Alcohol: 14.5%

Grape varieties: 60% Grenache / 40% Syrah

Terroir: Granitic sand for Syrah / Schiste for Grenache / Mediterranean climate.

Vines: Controlled use of vine treatment dependent on the vintage / Pruned in Goblet and Cordon de Royat form / Vines over 15 years old.

Vinification methods:

Syrah: Vinified by carbonic maceration.

Grenache: Vinified by traditional methods destemmed.

100% harvest by hand.

The grapes go through 2 distinct periods of maceration ; the first on the press of the 2022 vintage during their vinification ; the second after a year of maturing on the pomace of the 2023 vintage selected for their fruity freshness.

Maturing: In concrete tanks with wood, for 9 months. A second skin fermentation on the 2023 vintage, followed by a second period maturing in concrete tanks.

Tasting notes:

A very dark purple colour, bordering on opaque, deep and dense.

Presents aromas of black fruits, red fruit jam, pepper and torrefaction.

The double maceration offers aromas of blackcurrant typical of a long period of maturation, mixed with notes of fresh red fruits from the press of the new vintage.

Full, juicy, fleshy, fruity, spicy and mineral on the palate.

Pairing:

Grilled meats, spicy roasted vegetables, curries...

Recommendations:

Serve at 16°C

Aging potential: At least 10 years.