

Jeff Carrel La Remontada

La Remontada

→ 2023 ←

Produit de France

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



Appellation: IGP Côtes Catalanes

Vintage: 2023

Alcohol: 13.5%

Grape varieties: 75% Syrah / 25% Grenache

Terroir: Granitic sand.

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 2023 vintage during their vinification ; the second after a year of maturing on the pomace of the 2024 vintage selected for their fruity freshness.

Maturing: In concrete tanks with wood, for 9 months. A second skin fermentation on the 2024 vintage, followed by a second period maturing in concrete tanks.

Tasting notes:

Deep, dense purple color.

Nose of black fruit, jam, pepper and roasted notes.

The palate is full, luscious, fruity, and spicy, with a long finish.

Pairing:

Grilled meats, spicy roasted vegetables, curries...

Recommendations:

Serve at 16°C

Aging potential: At least 10 years.