



## BODEGAS PUIGGROS

### Sentits Negres



|                   |  |                       |                       |
|-------------------|--|-----------------------|-----------------------|
| REGION/<br>ORIGIN | Catalunya<br>Catalunya DO                  | WINEMAKER             | Josep Puiggros        |
| VINTAGE           | 2013                                       | WINERY<br>ESTABLISHED | 1843<br>(2008 revamp) |
| VARIETALS         | 100% Garnatxa Negra                        | VINEYARD(S)           | Odena                 |
| ALCOHOL           | 15%  | AGE OF<br>VINEYARD(S) | 80 years old          |
| FERMENTATION      | Stainless steel & oak<br>Indigenous yeasts | SOIL TYPE             | Calcareous, gypsum    |
| AGING             | 12 months                                  | ELEVATION             | 650 meters            |
| BARREL TYPE       | French Allier oak<br>New                   | FARMING<br>METHODS    | Organic               |
| FILTER/FINING     | None                                       | PRODUCTION            | 4,538 bottles         |
| TOTAL SULFUR      | 38 mg/l                                    |                       |                       |
| RS                | .16 g/l                                    |                       |                       |

#### *OUR VINEYARDS: A COMBINATION OF AGE, TERROIR, CLIMATE, AND FARMING*

Bodegas Puiggros does not lack a romantic story of winemaking even though they only took their wines to market in 2008. Since 1843, the Puiggros family has been producing wines from their own vines in the Odena region of Catalunya for the family and close friends. Over generations they had come to realize that their vineyards and techniques were something exemplary and worth sharing with the world. With a sincere dedication to the terroir of their zone and the indigenous varieties that grow there, they continue to discover ways to unlock all of the magic that lies within their land. Starting with conscious and clean farming in the vineyard, they hand-harvest only the best fruit for their production, and ferment each vineyard separately in varying vessels to accentuate what the vines have to show; some in stainless steel, many in clay amphora of differing sizes. Depending on the batch, the wine goes into top quality oak for extra aging, all the while seeing very little sulfur use if any until bottling. Puiggros is pushing the quality of northeastern Spain's wines forward, and doing so in a clean and unique way.

#### *'OUR HOPE IS TO PRODUCE HIGH QUALITY WINES THAT REFLECT THE EXPRESSION OF OUR LAND AND WHICH ARE REFLECTED IN OUR PASSION AND FEELINGS (SENTITS) OUR WINE*

The 2013 *Sentits Negre* is a dark and intense version of Garnatxa, from the mountains just outside of Barcelona, in the area of Odena in the Catalunya DO. The fruit is hand harvested and brought into the cellar for a natural fermentation in stainless steel and oak barrels. The wine is transferred to lightly toasted, new French Allier oak barrels for malolactic conversion and 12 months of aging. The resulting wine is impressive yet elegant and very well balanced. On the nose there is expressive notes of raspberry, forest fruits, spices, and mustard, while the palate echoes these flavors with a fantastic balance of acidity and smooth tannins. This beautiful wine can pair perfectly with wild game, cured cheeses, stews, and even some hearty fish.