

La Flor del Flor old vines Samsó

Tasting note

Dark, full saturated red, blueish-black when is young; Black cherry; Loads of dark berries, vibrant, bright aromas of cherry, plums, currant; fine toasty and coffee flavours; rich seductive lively black berry fruit; complex, sophisticated, elegant; rich and full-bodied; ripe but soft tannins; smooth Glycerin sweetness; fresh and mineral; very crisp, amazingly long finish; serious ageing potential

Grape varieties

100% Carignan (Samsó)



Winemaking

temperature controlled fermentation (26-30°C; indigenous yeast)
maceration: 24 days
malo-lactic fermentation started in tank and finished in barrel
no finning
not cold stabilized, light filtration

Aging

14 month aged in new and one year old French oak barrels (228l, 300l, 500l); Allier and Never; light and medium toasted; no racking
after blending aged for 3 months in tank before bottling.

Vineyards

4 small plots of old vines
Age of vines: 85-105 years old;
Terroir: clay, granit; very mineral; and diferent plots of slate
Slopes and old terrases
Altitude: 240 - 480m
Pruning: traditional bush vines, Gobelet

Vintage

By hand in 20kg boxes.
Harvest starts end september 2013
Hand sorted.
400 to 800g (2 - 4 small bunches per vine)
15-18hl/ha
Small beery fruit; thick skined.

Producción total

3000 bottles (75cl.)

Analysis

14,7 % vol. Alcohol
5,3 g/l acidity (tartaric)
<2 g/l residual sugar

Awards and ratings

Gilbert Gaillard 2017:

- **Flor del Flor de Primavera Samsó 2014: 90+GOLD**

Selection Das Genusmagazin 2016

- la Flor del Flor de Primavera Samsó 2013: 3***