

## *La Flor del Flor old vines Samsó*

### **Tasting note**

*Dark, full saturated red, blueish-black when young; Black cherry; Loads of dark berries, vibrant, bright aromas of cherry, plum, 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 aging 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 fining  
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, granite; very mineral. Additional plots of slate  
Slopes and old terraces  
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)  
15-18h/ha  
Small, thick-skinned, beery fruit

### Producción total

3000 bottles (75cl.)

### Analysis

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

### Awards and ratings

#### Ultimate Wine Challenge 2018:

- Flor del Flor de Primavera old vines samsó 2014: 93 puntos

#### Selection Das Genusmagazin 2018:

- Flor del Flor de Primavera old vines samsó 2015: 90 puntos

**Gilbert Gaillard 2018:**

- La Flor del Flor de Primavera Samsó - 2015: 92/100: GOLD MEDALL 90+

**Gilbert Gaillard 2017:**

- Flor del Flor de Primavera Samsó 2014: 90/100: GOLD

**Selection Das Genussmagazin 2016:**

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