

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

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***