

## *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\*\*\*\*