

La Gravera Natural Tinto

••) LAGRAVERA



Red Grenache



COSTERS DEL
SEGRE



14% ABV



GENERAL INFORMATION

This wine is crafted from 100% Red Grenache sourced from a single plot planted in 2006, oriented Southeast to Northwest, and farmed according to biodynamic principles. The vineyard sits on distinctive river stones from the Noguera Ribagorçana river, with soils rich in sand and gypsum that naturally limit vigor and produce grapes with smaller berries and thicker skins. Fermentation takes place in stainless steel using only 100% wild yeasts, with intensive pumping-over at the start to maximise extraction before gently easing as alcohol levels rise. Natural malolactic fermentation occurs with native bacteria, and the wine is aged on its lees for eight months. No sulphites are added at any stage, allowing the site, variety, and vintage to express themselves with purity and authenticity.

TASTING NOTES

Bright, high-intensity cherry colour with vivid violet highlights introduces an aromatic profile of wet Mediterranean herbs and striking mineral tones. Ripe plums and blueberries intertwine with soft balsamic nuances, fennel, undergrowth, and delicate hibiscus floral notes. On the palate, fresh, crunchy tannins burst into life, carrying layers of blueberry and plum fruit supported by earthy undertones and a lingering balsamic finish that coats the mouth with persistence. This expressive Grenache pairs beautifully with cold meats, cheeses, fatty meats, hearty legumes with meat, or even soy-based dishes.

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