

faunus 2010

de Montsant

EDICIONES I-LIMITADAS
B A R C E L O N A



TECHNICAL DATA

SOIL

Chalky clay.

VINEYARD

From 20 to 50 years old, planted on high slopes at elevations of 200 to 300 metres, facing mainly east and southeast.

VINTAGE

2010 was relatively average year, except the summer, more rainy than usual just before the harvest.

HARVEST

By hand in 16 kilo boxes from 12 September to 15 October.

AGEING

For nine months in American and French oak barrels.

ASSEMBLAGE

Tempranillo, Syrah, Merlot, Carignan

Alcohol content : 14 %.

Total acidity: 5.7 g/l. exp. in tartaric acid.

pH: 3.32

Volatile acidity: 0.61 g/l. exp. acetic acid.

TASTING NOTES

Intense and vivid purple in colour with bluish edges.

An explosion of freshness with red and black fruits enveloped in suggestive touches of Mediterranean underbrush and bound by subtle nuances of smoke notes that sweeten the sensation of freshness.

Mouth with a growing evolution, wide, expanded. "Fleashy", thick, with strength. Fresh progression and intense aftertaste.

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