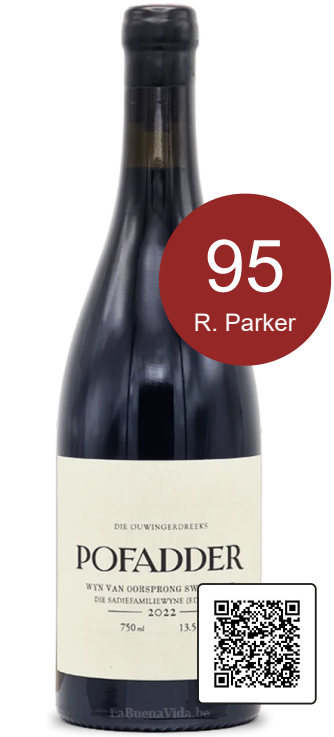
La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

Lichtstraat
Verlipark Unit B.1.26
2400 Mol

+32 (0)14 45 13 03
info@labuenavida.be
www.labuenavida.be

Pofadder 2024
The Sadie Family Wines - 75 cl.



Wine style:
Mediterranean, elegant gourmet wine

Assembly
Cinsault (100%)

Region:
Westkaap

Wine estate:
The Sadie Family Wines

Biodynamic

Vinification
In the late 19th century, and much of the 20th, Cinsault was the workhorse red variety that played an undeclared role in some great red blends. It was an obvious candidate for inclusion in any historical edition of wine, although it poses many challenges in the vineyard as well as in the cellar, including the difficulty of keeping yields down and attaining perfect ripeness, plus its very oxidative character. Simply put: one has to tread very carefully with all aspects of the cultivation and the production of Cinsaut but it does come with great reward if all is in check. We basically fill the concrete tanks whole cluster to about 50% and then destem 50% to get some juice in the tank to have the initiation of fermentation. The fermentation is for about 30 days on the skins and then we press the grapes in an old basket press. In the late 19th century, and much of the 20th, Cinsault was the workhorse red variety that played an undeclared role in some great red blends. It was an obvious candidate for inclusion in any historical edition of wine, although it poses many challenges in the vineyard as well as in the cellar, including the difficulty of keeping yields down and attaining perfect ripeness, plus its very oxidative character. Simply put: one has to tread very carefully with all aspects of the cultivation and the production of Cinsault but it does come with great reward if all is in check. We basically fill the concrete tanks whole cluster to about 50% and then destem 50% to get some juice in the tank to have the initiation of fermentation. The fermentation is for about 30 days on the skins and then we press the grapes in an old basket press. In the late 19th century, and much of the 20th, Cinsault was the workhorse red variety that played an undeclared role in some great red blends. It was an obvious candidate for inclusion in any historical edition of wine, although it poses many challenges in the vineyard as well as in the cellar, including the difficulty of keeping yields down and attaining perfect ripeness, plus its very oxidative character. Simply put: one has to tread very carefully with all aspects of the cultivation and the production of Cinsault but it does come with great reward if all is in check. They basically fill the concrete tanks whole cluster to about 50% and then remove the stem 50% to get some juice in the tank to have the initiation of fermentation. The fermentation is for about 30 days on the skins and then press the grapes in an old basket press. After pressing the wine is transferred into some 28 year old conical wooden casks that do not

Storage potential
Drink as from : 2026
Best moment : 2030-2032
Until : 2035

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impart any wooden flavours and the age and the saturation of the wood also make for a very slow reaction of the resultant wine with oxygen. The wine is left on the lees for 11 months and then racked to another concrete tank for an additional month to settle clean.

Description domain

After having worked for several years in the Priorat and having founded Terroir al Limit there, Eben Sadie returned to his South African roots. As he said himself: "Winemakers have to make wine in the region where they were born. This is where they know best the terroir".