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

Planella 2022
Celler Joan d'Anguera - 75 cl.



La Planella is a 4ha vineyard whose grapes have been vinified separately for some years now. Although its name is evocative of a plain, it is a vineyard of terraces.

Vinification
20 to 25 days of maceration, according to the vintage, at controlled temperature (26 to 28°C). After the alcoholic fermentation, the wine is aged in French oak barrels for 14 months.

Storage potential
Drink as from : 2024
Best moment : 2026-2029
Until : 2034

To serve
18°C in a large glass. Best decant in the first 3 years after bottling.

Trial analysis
Mediterranean, rich and spicy on the nose but also on the palate. The tannins can be dominant in the first yeras, but behinf them lies a world of subtlety, with notes of cherry and pomegranate and a hint of minerality. A dense, ripe wine with a touch of chocolate and coffee/ Fleshy.

Description domain

Two pioneers of the DO Montsant. Brothers Josep and Joan took the helm of the winery in 2012 and turned to biodynamics. Their wines are now lighter and more elegant.

Wine style:
Mediterranean, elegant and mineral

Assembly
Carinyena (50%), Garnatxa (50%)

Region:
Catalunya

Appellation:
D.O. Montsant

Wine estate:
Celler Joan d'Anguera

Biodynamic