La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Finca l'Argatá 2016

Celler Joan d'Anguera - 150 cl. (Magnum)



This blend has always been the estate's flagship. Its quality price relation is exceptional. In 1996 - its first vintage - the production was limited to a few casks. Meanwhile, the wines have grown old and the producer has grown wiser. The selection of the grapes has never been so strict, so the level of quality of the end-product has never been so high.

Vinification
A 25 to 30 maceration at 27° to 29°C. After the alcoholic fermentation, the wine is aged for 12 months in Nevers oak barrels, half of which are new.

Storage potential
Young, powerful and lively wine. The integration of the wood will take one year. Potential: 7 years.

To serve
18°C in a large glass, after decanting (at least during the first years after bottling).

Trial analysis
Deep colour. A pronounced Shiraz character.xuberant aromas of ripe gooseberry and pepper, with a hint of minerality. A very juicy, fruity mouthfeel, with a lot of spices and Mediterranean herbs. The oak is very well integrated. A typical Priorat.

Assembly
Garnatxa (100%)

Region:
Catalunya

Appellation:
D.O. Montsant

Wine estate:
Celler Joan d'Anguera

Biodynamic

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.