La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Finca l'Argatà 2017
Celler Joan d'Anguera - 75 cl.



This blend has always been the flagship of the estate... and an excellent price quality relation. In 1996, for its first vintage, the production was only a few barrels. Meanwhile, the vines (15 hectares) have grown older et also the know-how. Thanks to stricter selection of the grapes, the quality of wine has reached new levels.

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

Storage potential
This young, powerful wine will take one year to settle down, then the wood will be best integrated.
Ageing potential: 7 years.

To serve
Serve at 18°C in a large glass, after decanting, at least during the first 2 years after bottling.

Trial analysis
Deep colour. Exuberant Syrah aromas like ripe gooseberries, pepper and a hint of minerality. At first, very juicy on the palate, then spicier and more structured. The wood is very well integrated. A typical Priorat-Wine.

Assembly
Garnatxa

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.