



CARMÍ DO PENEDÈS

THE WINE

Two historic grapes are blended together to create this rosé born in terracotta amphoras. Its color is very intense and it is delicately fresh in the palate. This wine vindicates the rosés from the Penedès valley opting for a minimal oenological intervention in order to preserve the character of our grapes.

THE SECRET LIFE OF THE PLANTS

"The secret life of plants" is the concept with which we want to convey our fascination and respect for the mysterious world of plants: living beings with sophisticated sensibilities, strategies and survival mechanisms. With *Carmí* we want to remark the role of Mediterranean varietals in the making of a new concept of rosé wine: the good ripening of our grapes followed by a careful skin maceration extracts a beautiful color that is out of the box.

THE VINEYARD

The country estate Can Llopart de Subirats is on average 360 meters above sea level and stretches out over a hill with uneven slopes. The estate comprises 500 hectares: 102Ha of vineyards and over 350Ha of Mediterranean forest. We cultivate the soil bioecologically with the utmost respect for the environment.

Sumoll grape (55%) vineyard *de l'Alzina* (planted in 1980)

Garnacha grape (45%) from Silet's vineyard (1980) and vineyard Clot de les Arnes (2007)

TASTING NOTE

Surprisingly intense rosé color. On the nose it displays a rich aroma of red fruit but sober, like the pomegranate, with a background of undergrowth forest because of the sumoll grape concentrated in clay vessels. On the palate it is fruit-forward, with a good acidity that confers freshness to that dry pomegranate. A broad and pleasant wine that invites itself to be paired with healthy Mediterranean cuisine.

ANALYSIS

Grape varieties: Sumoll (55%) and Garnatxa (45%) Ageing: 4 months in terracotta vessels (clay jars) Alcohol content (% vol.): 12.4° Sugar content (gr/L): 0.5 Acidity (gr/L ac. tart.): 5.5 Ph: 2.95

Manual harvest · Organic farming · Can Llopart Estate





"Reinventing tradition"