



# N'AMARAT 2012

## ELEGANT BODY

A PLOT CALLED N'AMARAT, WAS DISCOVERED ON AN ANCIENT MAP OF ES FANGAR. DERIVED FROM THE ARABIC WORD "EMIRATE", MEANING LITTLE KINGDOM, WE KNEW IMMEDIATELY THAT THIS WAS THE PERFECT NAME FOR OUR TOP RED WINE.

Intense, with a complex balance of fruit, spice and roasted aromas. Well-structured with a lasting finish. N'Amarat reflects the essence and excellence of its terroir.

**AGEING:** 32 months of ageing in French oak barrels of various sizes and ages. 22 months in bottle.

**COLOUR:** Bright and intense deep red.

**AROMA:** Aromas of plum compote, liquorice, red pepper corns, and roasted cocoa beans merge to create a structured and elegant wine.

**FLAVOUR:** Clean on the palate, balsamic, persistent, exotic and harmonious in its totality.

**VARIETIES:** Callet 36.06%, Cabernet Sauvignon 29.65%, Merlot 28.40%, Manto Negro 5.89%

**PLOTS:** Pla d'Aumallia (108m), Cas Conill (112m).

**YIELD:** 3600 kg / ha

**SOIL:** Silty loam. 38% sand, silt 52%, 10% clays. Terroir very high drainage. Very chalky.

**VINIFICATION:** Maceration in stainless steel tanks for 28 days. Bleeding and subsequent vertical press. Malolactic fermentation in French oak barrels. 12 months aging in 225 l then 12 months in 1500 l French oak. 24 months in bottle.

### ANALYSIS

Alcohol: 13%

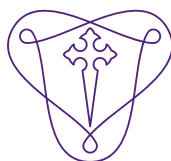
Total acidity: 7 g

pH: 3.41

Residual sugar: 0.20 g/l

Sulphites: 70 mg/l

**PRODUCTION:** 4438 bottles



ES FANGAR  
VINS