



FANGAR·ELEMENTS 2012

RED VINTAGE

THE ELEMENTS AIR, FIRE AND WATER SHAPE WOOD AND IRON TO CRAFT OUR BARRELS. IN THE NURTURING OF OUR VINES AND THE MAKING OF OUR WINES WE WORK TOGETHER WITH ALL THE ELEMENTS.

The essence of the Mediterranean, in a bottle. This bold red encapsulates the aromas of the scrubland and juicy ripe fruits. Full of body, yet perfectly fresh.

AGEING: 24 months of ageing in French oak barrels of various sizes and ages. 18 months in bottle.

COLOUR: Deep cherry red with violet tones.

AROMA: Expressive spices, enhanced by black pepper, a burst of red fruit and a soft smoky minerality.

FLAVOUR: A powerful entrance precedes a complex structure, persisting aromatics, and reminiscences of cherries on an enduring finish.

VARIETIES: Callet 30%, Cabernet Sauvignon 30%, Merlot 20%, Manto Negro 10%, Syrah 10%

PLOTS: Pla d'Aumallia (108m) Cas Conill (112m), Vinya d'es Conill (120m)

YIELD: 3100 kg / ha

SOIL: Silty loam. Sand 38%, silt 52%, clays 10%. Very high drainage. Very chalky.

VINIFICATION: Maceration in stainless steel tanks for 18 days. Vertical pressing. 24 months aging in French 92% and American oak 8%. 18 months in bottle.

ANALYSIS:

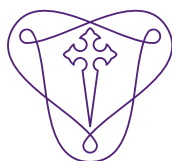
Alcohol: 14% vol.

Total acidity: 6.3 g

pH: 3.44

Residual sugar: 0.20 g/l

PRODUCTION: 28645 bottles



E S F A N G A R
V I N S