

# VINYES DE BARCELONA

*Vinyes de Barcelona is the only wine that is produced within the city limits of Barcelona, in the farmhouse of Can Calopa de Dalt, on the north slopes of the Collserola mountain range. This wine is the result of a collective commitment to agriculture on the urban periphery, which is a contemporary perspective on the restoration of agriculture associated with large cities.*

## RED WINE

2023

DO Catalonia

## Varieties

Grenache 100%



VEGANO



## THE LAND

### Climate

The climate is influenced by the Mediterranean, with mild winters, hot summers, mild fluctuations in temperature, and limited rainfall with sharp variations. The Can Calopa estate faces north-east, meaning it is shady, and the grapes ripen slowly and gradually. The Marin wind blows in the afternoon, which moderates the high temperatures in summer.

### The source plots

The vineyards on the Can Calopa estate are on the north-western-south-eastern slope of the Collserola mountain range and within the city limits of Barcelona, at an altitude of 300 metres above sea level. The landscape consists of patchworks of agriculture amidst wooded areas conquered by pines, holm oaks and species of Mediterranean shrub. There are both terraces and small flat plots on the property.

### Soils

The soils have a loamy texture, with slate and shale substrates.

### Characteristics of the 2023 vintage

The 2023 vintage in the Barcelona region was defined by low rainfall levels, with some occasional precipitation during the winter, and a dry spring. The summer was very hot and dry, with high temperatures throughout, strong heatwaves and total rainfall of less than 150 mm, which led to a lengthy drought. Despite these conditions, good soil management practices on the property, with plant cover during the winter to channel the limited water that did fall, helped keep the plants healthy. The vineyards withstood the conditions well, although the weakest plots did require some occasional water. Production levels were generally lower than expected, but balanced and of high quality, as the severe drought meant that the plants and grapes were exceptionally healthy.

## THE WINE

Certified organic viticulture. Harvested by hand, with grapes selected for higher concentrations in the vineyard. Threshing and light crushing and fermentation take place in a pigeage tank, with the cap punched at regular intervals, at a controlled temperature of 25-28°C. 50% of the wine was aged for 4 months in new first-year wooden barrels, with a capacity of 300 litres. The remainder was aged in a stainless steel tank.

### Analysis data

Alcohol content: 15%

Total acidity: 3.71 g/l (sulphuric acid)

Volatile acidity: 0.37 g/l

Residual sugar: <0.5 g/l (glucose)

### Taste note

Intense ruby red colour with light violet tones. Its aromatic intensity stands out on the smell, with ripe black fruity tones on a backdrop of balsamic and spicy notes. The wine is full-bodied and silky on the palate, with fine and elegant tannins. It is smooth on the palate. It strikes a balance between the fruit and the coolness of the terroir. Ideal for accompanying all types of meats, stews and cheeses. The signature dish as an accompaniment: oven-baked Collserola lamb casserole with parmentier potatoes.

### Awards and accolades

#### Peñín Guide:

2023: 89 points (2019 vintage)

2022: 89 points (2017 vintage)

#### Decanter 2022:

Silver medal (2019 vintage)

#### Hamersma DHG 2021:

8.5 points (2017 vintage)

#### Catavinum 2017:

Silver medal (2014 vintage)