



CASTELL DEL REMEI
CELLER 1780 HISTÒRIC

1780

Mineral and Structured

Very carefully selected from the vineyard to build a wine that bears the name of the first year in which winemaking was documented in Castell del Remei. Prolonged aging in new French and American oak barrels to polish it off. The result is a fruit concentration that hides behind a structure of well-rounded tannins.

Type of wine: Red wine for laying down with a lot of structure and aged in new wood. Mineral and structured.

Varieties: Cabernet Sauvignon, Tempranillo and Garnacha.

Origin of the grape: High-altitude vineyards on the estate.

Type of soil: With clay and silt with intercalations of conglomerate sandstones, limestone and varying amounts of gravel.

Altitude of the vineyards: Selection of mountain vineyards more than 600 metres above sea level.

Agriculture: Sustainable (part of the Sustainability Programme of the Costers del Segre DO).

Production: No added sulphur during the vinification process until malolactic fermentation. Fermentation between 22 and 26°C and maceration in a 10,000 L tank, where the malolactic fermentation also takes place, to later be matured in one and two-year-old 225 L French and American oak barrels.

Aging: 18 months in new French and American oak barrels.

Presentation:

Bottle: 75 cl Bordeaux Grand Cru weighing 800 g.

Stopper: High quality natural cork that measures 49 x 24 mm, from Mediterranean forests with slow-growing and high-density cork oaks.

Capsule: 100% tin.

Box: Cardboard and wood with 6 or 3 bottles.

Formats: 37.5 ml, 75 ml, 150 ml, 300 ml and 500 ml bottles.

Tasting notes: Cherry colour, medium-high layer with garnet reflections. Dense and coloured legs. High intensity aromas. Smoked, spicy and cedar notes along with hints of balsamic. When decanted, it expresses all the aromatic complexity with notes of black fruits in jam, cocoa and hints of minerals, toasty notes and graphite. Sweet on the palate with a lot of volume. Subsequently, the tannins make a strong appearance, which are mature at the same time, while the acidity brings freshness. Very long aftertaste, slightly bitter. The finish has hints of chocolate, tobacco leaf and a dark-roasted flavour.

Designation of Origin: Costers del Segre.

Awards and Honours:

Guia Peñín'22	2018 Vintage	91 points.
Gourmet'22	2018 Vintage	93 points.
Girovi' 22	2018 Vintage	Gold.
Girovi'21	2017 Vintage	Gold Medal.
Gourmet'21	2017 Vintage	90 points.
Guia Peñín'21	2017 Vintage	91 points.
Guia Peñín' 19	2015 Vintage	90 points.
La semana vinícola' 19	2015 Vintage	95 points.

