

1780 / 2019

Mineral and structured

A very careful vineyard selection to create a wine that bears the name of the first year in which winemaking at Castell del Remei was documented. Long ageing in new French and American oak barrels to refine it. As a result, a wine with a lot of intensity of black fruit, with tertiary aromas typical of aging such as licorice and chocolate and silky tannins.

Type of wine: Full-bodied red wine for ageing, with structure. Mineral and structured.

Varieties: Tempranillo, Cabernet Sauvignon, and Merlot.

Origin of the grapes: High-altitude vineyards from the estate.

Soil type: Clay and silt with intercalations of conglomerate sandstone, limestone, and various amounts of gravel.

Altitude of the vineyards: Selection of mountain vineyards above 600 meters.

Farming: Organic farming certified by CCPAE. Exclusive use of self-produced organic fertilizers. Ploughing between vines while preserving natural ground cover.

Winemaking: Harvest on September 25 for Tempranillo and Merlot, and on October 4 for Cabernet Sauvignon.

Fermentation in stainless steel tanks between 10–15 days depending on the variety. Once malolactic fermentation was completed, the wines were aged in new 225L French oak barrels, keeping the varieties separate. Finally, blending took place in a stainless steel vat.

Rested for two and a half years in the bottle at the winery.

Production: 19,985 bottles.

Analysis:

Alcohol: 14.5 % vol.
Total acidity: 5.7 g/L
pH: 3.55

Tasting note: Cherry-red color of medium-high depth with garnet highlights. Dense and colored tears. High-intensity aromas. Smoky, spicy, and cedar notes together with balsamic hints. Upon aeration, it reveals all its aromatic complexity with notes of black fruit jam, cocoa, and hints of minerals, roasted notes, and graphite. Sweet entry on the palate with plenty of volume. Then, very present yet ripe tannins appear, along with acidity that brings freshness. Very long persistence, slightly bitter. On the retronasal, hints of roasted notes, chocolate, and tobacco leaf.

Denomination of origin: Costers del Segre.

Premis i reconeixements:

Guia Peñín '25	2019 vintage	93 punts.
Decanter World Wine Awards '23	2018 vintage	91 punts.
Guia Peñín '22	2018 vintage	91 punts.
Gourmet '22	2018 vintage	93 punts.
Girovi '22	2018 vintage	Or.
Guia Peñín '21	2017 vintage	91 punts.
La semana vinícola '19	2014 vintage	95 punts.

