

Alts del Castell / 2025 **GARNATXA**

Intense and profound

Castell del Remei's first single-varietal wine. Partially fermented with whole clusters. Intense and profound, with energy, freshness, and remarkable depth of flavor.

Wine style: Complex, deep, and fresh red wine.

Varieties: 100% Grenache noir

Grape origin: Produced from a single 5-hectare vineyard of Grenache Noir named Alts del Castell, planted in 1981.

Soil type: Clay-limestone soil with rounded pebbles.

Vineyard altitude: High-altitude vineyards located at 717 metres above sea level.

Viticulture: Organic farming certified by the CCPAE. Exclusive use of organic fertilizers. Tillage between vines while preserving the natural ground cover.

Vinification: Harvested between late September and early October 2025. Alcoholic fermentation in stainless steel tanks at controlled temperatures between 18 and 24 °C for approximately 10 days, with gentle daily pump-overs. Aged for 3 months in second- and third-fill French oak barrels. Organic wine certified by the CCPAE and suitable for vegans

Production: Limited to 7,638 bottles.

Analysis:

Alcohol: 15%vol

TA: 5.1 g/L

pH: 3.26

Tasting note: Intense, bright ruby-red color. An explosion of ripe red and black fruit aromas, with blackberry, raspberry, and wild berries taking center stage. Floral and spicy notes are complemented by hints of licorice, Mediterranean herbs, and a subtle balsamic character that adds depth.

Juicy and fresh on the palate, with smooth tannins and a flowing texture that invites another sip. Persistent and expressive, leaving lingering impressions of ripe fruit, spices, and Mediterranean woodland.

Awards & Recognitions:

Premios DO Costers del Segre	2024 vintage	Bronze medal.
Guia del Vino Cotidiano	2023 vintage	Grand Gold Medal.
TimAtkin MW	2023 vintage	90 points.
Guia Peñín' 25	2022 vintage	92 points.

