



La Vinyeta Negre, 2016

Emporda, Catalonia, Spain

Winemaking couple Josep and Marta Serra dreamt of owning and operating a working organic farm- and winery. La Vinyeta was created shortly after. Besides the eggs from cage-free chickens and small batch cheeses, the vineyard is also certified organic in Catalonia, and practices biodynamic vineyard management principles.



Varietals

65% Old Vine Carignan 35% Red Grenache

Vinification

Stainless Steel

Tasting Notes

Cherry-coloured with violet tones. High aromatic intensity, combining sensations of ripe fruit with lactic notes.

Meaty in the mouth, well-integrated tannins and medium persistence with good final acidity

Wine from old vineyards and organic farming without artificial irrigation. Sedimentary soils with sand and quartz pebbles. Vineyards exposed to the *Tramontana* wind that blows through the Pyrennes. Low productions of local varieties.

Awards

92 pts. – *James Suckling, September 2018*

“Best Catalan Winery of the Year”
– *Catalan Assoc. of Sommeliers, September 2018*