

Alicante-Henri-Bouschet



Planted in 1950, our Old Alicante-Henri-Bouschet is located on Gruissan old island, today known as "La Clape"'s hills.

Alicante-Henri-Bouschet is a hybrid created in 1855 by Henri Bouschet, issued from "Petit Bouschet", another very old and forgotten varietal, and "Grenache noir. It was traditionally used in assembly, due to his very deep colored juices, by the way, in Spain, the grape is called "Garnacha Tintorera", which refers to this historical tradition.

Facing an arid limestone soil, near the place known as "Les Inferêts", this vine plot has grown in such extreme conditions, that her roots settled the lower parts of the massif, in such a thin soil that he outcrops the rock's substratum.

It's a clone with small berries, which size is accentuated by very austere culture conditions, and extremely low pluviometry, revealing in the wines a pretty fruit, concentrated and greedy, which is the typicity of this cuvée.

First destemmed, after a manual harvest, our Alicante follows a traditional vinification process, with 5 days maceration in a cement VAT until pressing. After fermentation's end, aging lasts 4 months in our ovoids VAT, in order to give roundness to the tannins through a controlled micro-oxygenation.

Our Alicante is a fruity fresh wine, with a deep ruby amazing color, developing tart blackberry aromas giving a balanced acidity, combining roundness and delicacy, with a pleasant typical wild touch of this varietal, which gives him is singular personality.

KEY POINTS

Manual harvest – Indigenous yeasts - 5 days maceration under controlled temperature – Decuvage – Delicate Press 1,4 bars

End of vinification at low temperature 16°C

4 months aging in ovoid tanks (Flextank) with micro-oxygenation

A rich and fresh wine with good balance and an amazing dark ruby color