

Matassa

Wines



IGT des Côtes Catalanes "Matassa Blanc":

Soil: Schist or slate slopes surrounded by garrigue

Grapes: Grenache Gris 70% & Maccabeu 30%.

Yields: 18 hl/ha

Vinification: Whole bunch pressed in wooden basket-press. Fermented with indigenous yeasts in barrel (228l and 500l) and aged on lees for 18 months. No battonage. Wine is filtered lightly but not fined.



IGT des Côtes Catalanes "Matassa Rouge":

Soil: Marne and granite slopes surrounded by garrigue.

Grape: Carignan

Yields: 15 hl/ha

Vinification: Fermented with indigenous yeasts in 500l barrels. Light foot treading, pigéage of grapes, 8 days on skins. Wine is filtered lightly but not fined, after 20 months élevage.



IGT des Côtes Catalanes "El Sarrat":

Soil: Schist or slate slopes surrounded by garrigue

Grapes: Syrah 50%, and Mourvedre 50%

Yields: 15hl/ha

Vinification: After triage the grapes are de-stemmed and then transferred by hand into tank. Fermented with indigenous yeasts, with only gentle foot-treading of grapes. Malolactic fermentation completed in French oak, 228 and 500 litre vessels. 14 months aging in barrel with light filtration and no fining



IGT des Côtes Catalanes "L'Estanya":

Soil: Vertical marne and slate sheets surrounded by garrigue.

Grapes: 110 year old Carignan, 30 year old Mourvèdre

Yields: 15 hl/ha

Vinification: 50% whole-bunch. One gentle food treading, minimal extraction. Basket pressed.

Unfiltered and unfined.



IGT des Côtes Catalanes "Romanissa":

Soil: Schist or slate slopes surrounded by garrigue

Grapes: Grenache Noir 70%, Carignan 20%, Mourvedre 10%

Age of vines: 30 to 112 years old.

Yields: 15 hl/ha

Vinification: After triage the grapes are de-stemmed and then transferred by hand into tank.

Fermented with indigenous yeasts, with only gentle foot-treading of grapes. Malolactic completed in French oak, 228 and 500 litre vessels. 24 months aging with light filtration, no fining.