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**Les Tallades de Cal Nicolau 2014**

**‘Single Vineyard’** *Joan Asens*

**Region:** Montsant

**Soil:** Limestone

**Elevation:** 70meters

**Vinifera:** 100% Picapoll Negre

**Winemaker:** Joan Asens

**Vineyard** Single Vineyard Parcel planted in 1870

**Production:**

Hand Harvested, 70% destemmed, 30% whole cluster, soaks on skins for 28 days. 60% of juice comes from press, 40% comes from free run (no SO2 added). The wine is then racked into 5,000 liter 10-12 year old oak vats where it spends 12 months resting before being filtered and bottled.

**Vintage**

2014 – In general 2014 was a cool and rainy vintage in the Mas Roig area. Mild, humid winters perfect for the microorganisms to flourish in the vineyard. A mild winter was met with good rainfall in the spring creating a more vegetative cycle, but the dry hot summer and idyllic harvest season for those “who are patient” and waited to pick. allowing fruit to evenly ripen without losing acidity. Yields were moderate for the region, rather than the typically low volumes with high concentration of brix.

**Wine**

Dark ruby. Restrained nose, but hints of raspberry, rosemary, rocks, black plum and fig compote. Cinnamon and baking spice on the palate, medium bodied, serious grip while retaining freshness. The tannin and restraint this wine show suggests long term aging, in the 5-15 years realm before we truly see the power of the vintage.