

el vol de nit

RED GRENACHE AND
CARIÑENA FROM OLD
VINEYARDS · 2017
ORGANIC

It takes off on the last night of the harvest and flies slowly over the vineyards. It is a tribute to effort and nature, which takes shape in a deep, intense wine with great character.



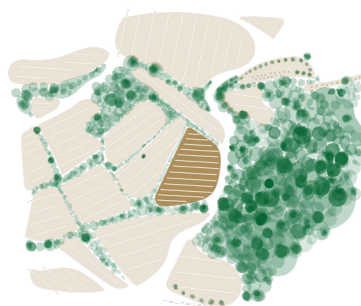


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Red Grenache (50%) · Cariñena (50%)

ORIGIN

El Vol de nit is made with two traditional vineyards of our cellar: Mas Moió, from Cariñena, and La Plana del Bou, from Red Grenache. Both located in Font-Rubí, at an altitude of more than 400 metres where the annual rainfall is 500 and 600 l/m².



MAS MOIÓ

Variety
Cariñena

Formation
"En vas"

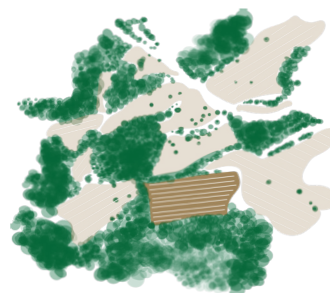
Orientation of strains
North to South

LA PLANA DEL BOU

Variety
Red Grenache
Year of planting
1996

Formation
"Emparrat"

Orientation of strains
North to South



ELABORATION

Maceration for 48 hours. Later fermentation with the skins for 15 to 18 days between 23° and 27°C. Bleeding of 18% of the wine and subsequent malolactic fermentation. Aged in first-year 300l French oak barrels for 13 months.

SENSATIONS

On the nose: Intense aromas of ripe black fruit with spicy and balsamic touches. Extraordinarily dynamic, the aromas evolve in the glass and notes of cocoa and cigar box appear.

On the palate: Fleshy, with smoky notes and silky tannins. Great power and intensity, at the same time as fresh.

PAIRING

Recommended for meat stews and cured cheeses.

WINEMAKING PHILOSOPHY



Implementing sustainable agriculture is our responsibility, and for this reason, since 2018 the 100% of our wines and cavas have the CCPAE (European Union) ecological certificate.



We are certified as vegan by V-Label (European Vegetarian Union), as in our winery we do not use any product derived from animals.



Certified by the Wineries for Climate Protection. Using renewal energies, managing our resources efficiently and taking care of the planet are some of our values as a winery.

Vintage	2017
Denomination	DO Penedès
Varieties	Red Grenache 50% Cariñena 50%
Cultivation area	Mas Moió and La Plana del Bou
Soil type	Frank clay
Altitude	400 and 235 metres
Alcohol volume	14%
Ageing	Aged in first-year 300l French oak barrels for 13 months.
Serving temperature	16 °C
Total acidity	5,4 g/L (<i>tartaric acid</i>)
Ph	3,5
Residual Sugar	0,5 g/L
SO₂	60 mg/L <i>DO Penedès maximum: 150 mg/L</i>

EL VOL DE NIT AWARDS

Year 2023



El Vol de Nit 2017. Gold Medal.
Catavinum World Wine & Spirits Competition



El Vol de Nit 2017. Bronze Medal.
Decanter World Wine Awards



El Vol de Nit 2017. Gold Medal.
Grenaches du Monde

Year 2022



El Vol de Nit 2017. Gold Medal.
Catavinum World Wine & Spirits Competition



El Vol de Nit 2017. Silver Medal.
Decanter World Wine Awards

Year 2021



El Vol de Nit 2017. Silver Medal.
Premis Vinari



El Vol de Nit 2017. Silver Medal.
International Wine Awards