



Abadia de Poblet Tinto

This wine seeks three things: freshness, fruitiness and the zone's personality. It constitutes a clear example of what a wine from the Conca de Barberà stands for. One comes across the expression of the varietals that link the wine to its place of origin.

Winemaking

This wine pursues three things: freshness, fruit and zone personality. It represents for us a clear example of what a Conca de Barberà wine is. It is the expression of the varietals that locate the wine with its place of origin. The breeding, very respectful, is carried out in foudres of four thousand liters and in cement tanks for a year. We find a wine markedly from La Conca, with the typical touches of white pepper coming from the Trepàt, accompanied by the Garrut that dresses the backbone of the wine, Garnatxa the greedy part, wrapping and rounded with Ull de Llebre.

grape ripening forward, particularly at lower altitudes. The last week in August was scorching hot, just like the first in September. Luckily, the nights are always cool at Conca de Barberà, so the grapevines were able to withstand the sweltering daytime temperatures and scarcity of water in the subsoil. The resulting wines are fresh, with a wealth of fruit and well-balanced in the mouth.

Viticulture

The Trepàt grape used for the Abadia de Poblet Tinto, comes from vines planted during the first half of the twentieth century, in areas that historically had been vineyards, but in which the cultivation of cereals was alternated between the rows of vines and with almonds planted at edge of the vineyards, bringing together the three Mediterranean crops typical of the Conca de Barberà. Old vineyards with south and southeast orientation in poor lands and at heights that go in the case of Trepàt from 550 to 600 meters. Low yields, help find a Trepàt with good concentration and with the expression of the land where it comes from. The Garrut of vines about 20 years old is located near the Monestir de Poblet in richer soils mixed slate and sands. The vineyards of Ull de Llebre and Garnacha are lined by the Prades mountains around 700 meters high and on floors marked by a mixture of slate and clay, the vines of both varietals oriented to the northeast.

Vintage characteristics

The 2016 growth cycle had a winter with low rainfall figures and fairly mild temperatures. Spring was cool and and not excessively rainy. By early summer we predicted very hot temperatures and we were not mistaken. It was very hot, bringing



Guía Peñin
2018



Guía 365
días 2018



Anuario de
Vinos 2018

Technical sheet

ELABORATION REGION
D.O. Conca de Barberà

AGING:
1 year in foudre

VARIETY:
Trepàt, Garrut, Garnatxa, Ull de llebre

ANALYSIS:
Alcohol content: 13% vol.

Contains sulfites

YEAR:
2016