


L U I S O L I V Á N
V I N O S Y V I Ñ E D O S

Vintage: 2019

Brand name: Luis Oliván

DO: Somontano, Bespén municipality

Grape varieties: Garnacha

Vineyards: Las Pilas plot

Surface area: 1.5 hectares

Altitude: 490 metres

Date of planting: 2000

Training system: Trellis

Cultivation: Traditional, with minimal copper and sulphur based treatments when strictly necessary Soil: Clay-limestone with a gentle slope providing good drainage, northeast orientation

Yield: 2kg/vine

Harvesting date: 28th September

Barrel time: 7 months in 600 litre French oak barrels

Growing season 2018-2019 The autumn was warm and with abundant rainfall, which helped the vines recover well after the harvest. January started with fog and several days with temperatures falling below zero. In the following months, the temperatures and rainfall were within the annual averages, which led to normal development of the vines and budding and flowering were satisfactory. At the beginning of May there was an episode that marked production; a late frost reduced the amount of grapes. The Hoya de Huesca region has excellent ventilation thanks to the cierzo wind, which, together with short springs, keeps fungus and disease at bay. The summer was hot, with peaks of 40° C, but normal fluctuations in temperatures avoided a severe heatwave. The harvest developed normally, with healthy fruit and excellent concentration due to fewer bunches per vine.

Elaboration: Destemming and pressing was followed by spontaneous fermentation with wild yeasts in stainless steel tanks. Early devatting to limit tannin extraction before 7 months ageing in 600-litre French oak barrels.

Winemaker's impressions: Ruby red colour with medium depth, aromas of red fruits and low mountain scrubland. More concentration than previous vintage but maintaining its freshness, long finish.

Bottled: July 2020, without filtering.

Alcohol: 14,50°

2.500 bottles were produced from the 2018 harvest

