















# Altavins Domus Pensi Crianza

(DOH-moos PAYN-see kree-AHN-sah)

Expert French oak cooperage offers this Crianza beautifully integrated tannins and freshness. Not slathered in wood, it is crystalline and pure, with soft notes of vanilla, rhubarb, cinnamon, and highland coffee.

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|---|---|---|
| <br>LOCATION         | Catalunya, España.<br>(D.O. Terra Alta)<br>12 hectares. 425 meters. | <br>SOIL                 |
| <br>ESTATE           | Altavins.<br>(AHL-ta-VEENS)   | <br>VINE                 |
| <br>WINEMAKER       | Joan Aruffi i Pieg.<br>(zhoo-AHN ah-RU-fee<br>ee pee-EGG)           | <br>VINIFICATION        |
| <br>VARIETALS      | 50% Garnacha,<br>50% Syrah.   | <br>BARREL             |
| <br>RESIDUAL SUGAR | 0.8 grams per liter.  | <br>MATURATION         |
| <br>ACIDITY        | 4.5 grams per liter.  | <br>VINTAGE PRODUCTION |
| <br>ALCOHOL        | 13.5% by volume.  | <br>FOOD PAIRING       |

Chalky and lime soils, with a low permeability. Poor in organic material.

Espaldera and traditional bush pruning. 2,800 vines per hectare. 1 bottle per plant average yield.

22 day temperature controlled maceration in stainless steel at 79° F.

1st, 2nd, and 3rd passage French, American, and Centro-European barrels.

8 months in the barrel.  
12 months in the bottle.

750 cases.

Perfect with foie gras and sweet grilled onions.

