



# Altavins Domus Pensi Reserva

(DOH-moos PAYN-see ray-ZAYR-vah)

A lush, powerful wine that, in many ways, embodies New Spain. It is ripe, but not over-ripe; unctuous, but not alcoholic; bright, yet brooding. A serious wine with notes of Kona, sweet beets, and black cherry.



LOCATION

Catalunya, España.  
(D.O. Terra Alta)  
12 hectares. 425 meters.



SOIL

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



ESTATE

Altavins.  
(AHL-ta-VEENS)



VINE

Spurred Cordon and Tendone.  
2,800 vines per hectare.  
1 bottle per plant average yield.



WINEMAKER

Joan Aruffi i Pieg.  
(zhoo-AHN ah-RU-fee  
ee pee-EGG)



VINIFICATION

26 day temperature controlled  
maceration in stainless steel at 82° F.



VARIETALS

35% Cabernet,  
30% Garnacha,  
15% Syrah,  
10% Tempranillo.



BARREL

1st and 2nd passage French, American,  
and Centro-European oak.



RESIDUAL SUGAR

0.8 grams per liter.



MATURATION

16 months in the barrel.  
24 months in the bottle.



ACIDITY

5.2 grams per liter.



VINTAGE PRODUCTION

850 cases.



ALCOHOL

14.45% by volume.



FOOD PAIRING

Steak, game, and mushroom gravy.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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