

**CANDIDAT**

Tempranillo | 2024



Ecological (CCPAE)



Biodynamic

INFORMATION

Production: 3,582 bottles

Region/D.O.: No D.O.

Serving Temperature: Between 14 and 16 °C

TECHNICAL DETAILS

Alcohol: 13% vol

pH: 3.38

Total Acidity: 5.9 g/L

Residual Sugar: 0.7 g/L

Sulphites: 65 mg/L

CANDIDAT

Candidat is a single-plot wine made from Ull de Llebre sourced from a single vineyard. The aim is to express the deep identity of the plot, maintaining a recognisable profile in each vintage. It is a concentrated and complex wine where ripe fruit, freshness and tannic structure coexist.

VINTAGE 2024

A year marked by severe drought, significantly reducing production. Yields were lower than usual. The grapes showed excellent health due to the low humidity, with high concentration and uneven ripening. Despite the difficulties, the quality of the grapes was exceptional, producing wines of great aromatic intensity and good balance across all quality parameters.

VARIETY

100% Ull de Llebre (Tempranillo)

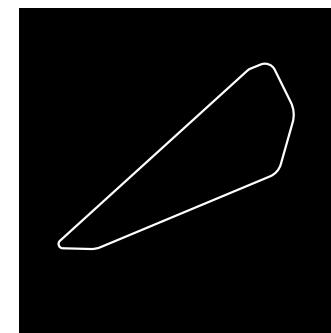
VINEGROWER

Josep Maria Cantí

VINEYARDS AND SOILS

The grapes come from the **La Teta** plot, located in **Mediona**, in Alt Penedès. It is the highest vineyard on the estate, situated at over 500 metres above sea level on a sloping hillside.

The vineyard is surrounded by forest, which helps regulate temperatures and encourages longer ripening cycles. The soils are clayey, allowing slow grape evolution and greater phenolic concentration. Yields are around **6,500 kg** per hectare.

**La Teta**

41°26'14.5"N 1°39'53.1"E

HARVEST

The grapes used to make this wine are hand-harvested, selecting the clusters at their optimal ripening point to preserve the balance between concentration and freshness.

WINEMAKING

Fermentation is spontaneous, with indigenous yeasts, in stainless steel tanks. Macerations are long, between 20 and 35 days, with a small proportion of stems during maceration to bring structure and freshness to the wine.

After alcoholic fermentation, ageing combines different vessels: French oak barrels from the Jupilles forest (Loire), terracotta amphorae and stainless steel tanks. During this period, the lees are worked between alcoholic and malolactic fermentation, bringing greater complexity and volume.

**TASTING NOTES**

A concentrated and complex wine. On the nose, aromas of ripe fruit such as fig and jam notes stand out, accompanied by citrus nuances and a smoky, toasted background from ageing. On the palate it is powerful yet elegant, with good freshness, tannic structure and a long, persistent finish.

FOOD PAIRING

An ideal wine for intense and flavourful dishes. It pairs very well with grilled meats, long-cooked stews or dishes with mushrooms and spices.

BIODYNAMIC TREATMENTS USED

Preparation 500
Preparation 501
Preparation 502
Preparation 503
Preparation 504
Preparation 505
Preparation 506
Preparation 507
Maria Thun

