



NEGRE INICIAL

Syrah · Cabernet Franc · Ull de Llebre · Merlot | 2024



Ecological (CCPAE)



Biodynamic

INFORMATION

Production: 8,958 bottles
 Region/D.O.: D.O. Penedès
 Serving Temperature: Between 12 and 14 °C

TECHNICAL DETAILS

Alcohol: 11.5% vol
 pH: 3.4
 Total Acidity: 5 g/L
 Residual Sugar: 0.7 g/L
 Sulphites: 45 mg/L

VINTAGE 2024

A year marked by the continuation of the drought seen in previous vintages, once again reducing production. Yields were lower than usual, although slightly higher than in the previous vintage. The grapes showed excellent health due to the low humidity, with good concentration and balanced ripening. Despite the difficulties caused by accumulated water stress, the quality of the grapes was highly satisfactory, producing aromatic wines with good balance across all quality parameters.

VARIETIES

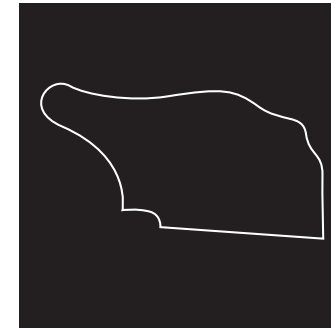
Syrah (65%)
 Cabernet Franc (17%)
 Ull de Llebre (10%)
 Merlot (8%)

VINEGROWER

Isidre Hugas

VINEYARDS AND SOILS

The main varieties come from plots located in **Can Bonastre**, farmed by Isidre Hugas. These vineyards are planted on clay soils with the presence of small pebbles, which favour good water regulation and balanced grape ripening. Yields range between **4,000 and 6,000 kg** per hectare, producing wines with good fruit expression and freshness.



Can Bonastre

41°30'33.0"N 1°47'43.5"E
 41°30'30.6"N 1°47'43.7"E

HARVEST

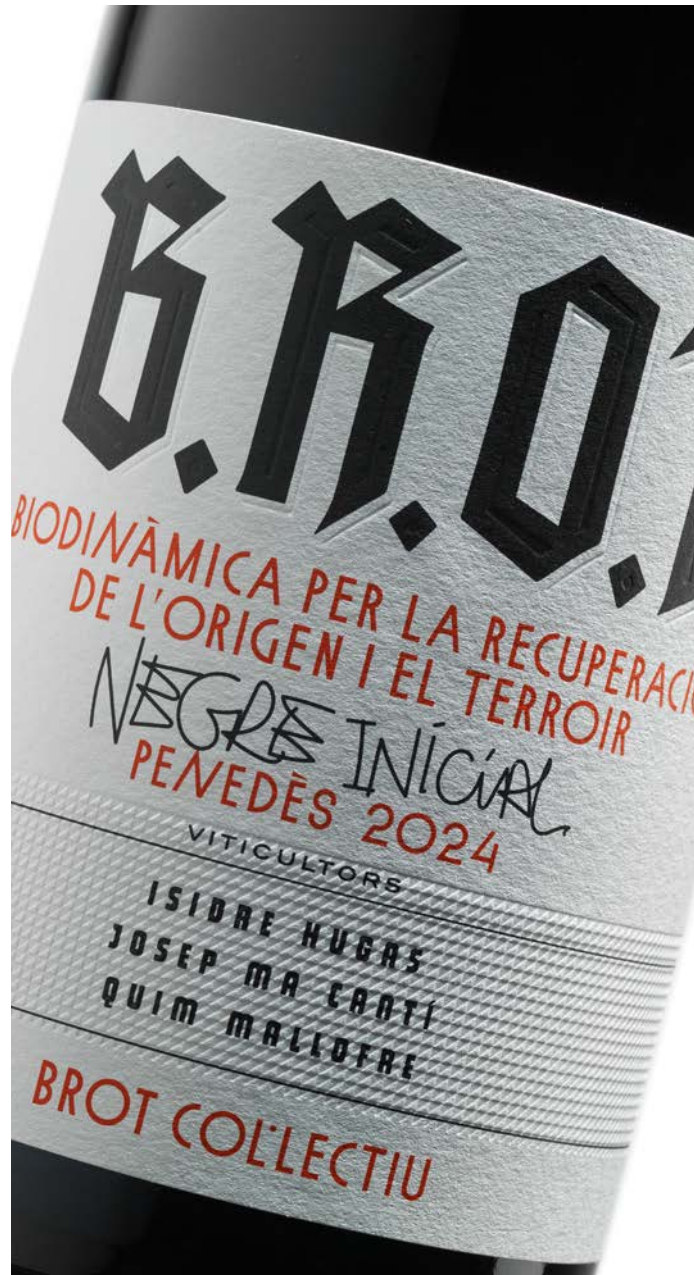
The organically grown grapes used to make this wine are hand-harvested in boxes, ensuring impeccable health, and each variety is harvested at its optimal moment.

WINEMAKING

Fresh and spontaneous fermentations are carried out with native yeasts. Fermentation takes place in stainless steel tanks with skin maceration and gentle extractions, seeking to preserve the fruit, freshness and varietal character of the grapes. In this vintage, no carbonic maceration is carried out. The work in the cellar is aimed at obtaining a light, easy-drinking wine, where fruit expression and freshness prevail.

TASTING NOTES

A direct, fruity and floral nose, with fresh, tangy red fruit to the fore. Raspberry notes stand out, together with delicate floral notes. On the palate it is fluid, quick and tasty, with notes of fresh red berries and great acidity.



FOOD PAIRING

Thanks to its good balance between fruit and freshness, it is an ideal wine to enjoy by the glass. Its lightness makes it a good red to pair with anything from seafood dishes to white meats.

BIODYNAMIC TREATMENTS USED

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

