

FINCA DOFÍ



Owner: Álvaro Palacios.
Oenology: Álvaro Palacios / Oriol Castells.
Viticulture: Álvaro Palacios / Roger Pallarés.
Cellar founded: 1989.

Wine name: FINCA DOFÍ.
Harvest: **2018**
Harvest classification:
Launch onto the market: Autumn, 2020.

Grape source: Grapes from Finca Dofí vineyards.
(Camp d'en Piqué, La Baixada and Coll de Falset).
Village: Gratallops.
Surface of state: 39,5 Acres / 16 Hectares.
Region: Priorat D.O.Q.
Soils: Layered silica slate soil (llicorell) with silty texture.
Palaeozoic Era, Carboniferous period; slate of metamorphic origin with intrusions of granite dikes, created as a consequence of the transformation undergone by clayey rocks due to pressure and temperature, creating minerals from the alteration of mica such as iron and manganese hydroxides, which provide the soil with red shades. It is noteworthy the presence of andalusite, a silicate rich in iron and copper.
Orography: Steep terraced slopes.
Orientation: Northeast/ Southwest and East exposure.
Vineyard height: From 250m. to 350m./ From 820 feet to 1.148 feet.
Climate: Mediterranean: mild, with a great influence from the sea.
Rainfall: 18,11 inches / 460 mm.
Average temperature: Min: 43,61°F (6,45°C) / Max: 78,65°F (25,92°C) - Average: 59,54°F (15,30°C).
Daylight hours: 4.400 hours a year.

Grapes varieties (%): 90% Garnacha.
8% Cariñena.
2% White varieties: Garnacha blanca and Macabeo.

Age of vines: From 14 to 34 years.
Planting density of vines: Planting Pattern 1,8 x 0,8 y 1,5 x 0,9
From 2.752 to 2.995 vines per Acre. / From 6.800 to 7.400 vines per Hectare.
Viticulture: Based on the traditional viticultural practices of Priorat.
Vineyard registered as ecological viticulture.
Pruning style: Simple cordon royat and bush vines.
Cultivation methods: Caterpillar tractor and tilled by "mules".
Irrigation: No.
Green harvesting: 20% green harvest.
Production per Acre and Hectare: 5,81 Hl. per Acre. / 14,37 Hl. per Hectare.
Harvesting: By hand, strict selection.



Date of harvest:	From September 6th to October 23rd, 2018.
Destemming-crushing:	100% destemmed and soft crushing.
Alcoholic fermentation:	Wooden oak vat with regular cap punching (pigeage). Native yeast.
Maceration:	47 days.
Malolactic fermentation:	Spontaneous fermentation in wooden barrels.
Ageing:	14 months in bocois and fudres.
Fining:	No.
Cold stabilization:	No.
Filtering:	Unfiltered.

Analysis

Alcohol:	14,5 %.
Total acidity:	5,10 g/l.
pH:	3,34.
Volatile acidity:	0,44 g/l.
Total Dry Extract:	

Production

75 cl:	24.098 Bottles.
37.5 cl:	648 Bottles.
150 cl:	880 Magnum.
300 cl:	75 Doble Magnums.
500 cl:	19 Bot 5l.

Storage

To insure optimum development, this wine should be cellared at a maximum temperature of 54°F (12°C).
Contains Sulphites.

Wine life

Optimum drinking time after ten years in bottle.
High ageing potential.