

## *Lasendal*

### Tasting note

*Medium ruby with violet shades; very nice glycerin mouthfeel and texture; wild red and black berry flavors, cherry, spices and herbs; well integrated elegant smooth vanilla oaky toasty notes; ripe mouthful and complex on the palate: loads of sweet vibrant fruit; medium to full-bodied with soft and velvet tannins and nicely refreshing finish*

### Pairing

Lamb, chicken, porc, sausage, pizza, pasta; rice, vegetable (mussaka, ratatouille), cheese

### Grape varieties

50% Grenache  
30% Merlot  
20% Syrah



### Winemaking

Temperature controlled fermentation (27-29°C)  
Both varieties are vinified separately in stainless steel tanks  
Maceration: 8-14 days, malo-lactic fermentation in tank  
Naturally cold stabilized in barrel, light filtration, no fining

### Aging

9 month aged in new up to five years old French and American oak barrels, 228l  
Light and medium toasted; no racking  
After blending aged for 3 months in tank before bottling

### Vineyards

Garnacha: Old bush vines up to 60 years old  
Syrah: 5-15 years  
Soil in the lower vineyards is alluvial while the higher vineyards and all terraces and slopes are on poor, mineral, stony soil based with some granite, Muschelkalk (limestone), and slate.  
altitude: 150-450m  
pruning: Garnacha - traditional bush vines; Syrah - on wire

### Vintage

By hand  
Harvest lasts from early September until mid-October  
Yield: 1kg -1,5kg per vine,30-40hl per ha

### Producción total

28.000 botellas (75cl.)

### Analysis

14 % vol. Alcohol  
5,1 g/l acidity (tartaric)  
< 3 g/l residual sugar

### Awards and ratings

#### Guía Peñín 2019:

- Lasendal 2016: 90P. ¡5 Estrellas! Muy buena relación calidad-precio

#### Selection Das Genusmagazin 2018:

- Lasendal 2016: 4 stars = GOLD

#### La Guía de vins de Catalunya 2018:

- Lasendal 2015: 9.27p

#### Guía Peñín 2018:

- Lasendal 2015: 89P. ¡4 Estrellas! Buena relación calidad-precio

#### **Guía Peñín 2017:**

- Lasendal 2015: 88 p.

#### **Guía Peñín de los Vinos de España 2016**

- Lasendal 2014: 88p

#### **Wein - Plus, 19 February 2015**

- Lasendal 2013 : **86 WP** = Excellent

#### **Selection Das Genussmagazin, Germany 2015**

- Lasendal 2013 : **3 Stars** = Silver, very good

#### **“Guía Peñín de los Vinos de España 2015”**

- Lasendal 2013: **87p. 4\***

#### **"LA GUIA de vins de Catalunya", 2014:**

- **Lasendal barrica 2010, 8.69p:** Fresc/ Làctic/ Sec

#### **"Guía Peñín de los vinos de España", 2014, Spain:**

- Lasendal 2012, **89p** Vino muy Bueno 85% Garnacha, 15% Syrah *Color cereza intenso, borde violáceo. Aroma equilibrado, intensidad media, fruta madura, especias dulces. Boca largo, boca madura, taninos maduros.*

#### **"Peñín Guide, Top wines from Spain", Spain, 2013/2014:**

- Lasendal 2010 **90p** *Colour: deep cherry, purple rim. Nose: spicy, balsamic herbs, ripe fruit. Palate: correct, ripe fruit, good finish.*

#### **" Guía Palacio de los mejores vinos Iberoamericanos", Spain, Junio 2013**

- Lasendal 2012, **90p**

#### **"Decanter World Wine Awards" 2013, United Kingdom 2013**

- Lasendal 2011. **Commended medal**

#### **"Los 100 mejores vinos por menos de 10€", Alicia Estrada. 2013**

#### **"Guía Peñín" de los vinos de España 2013, Spain:**

- Lasendal Garnatxa 2010 **90p**. Color cereza intenso, borde violáceo. Aroma especiado, balsámico, fruta madura. Boca correcto, fruta madura, cierta persistencia.

"Wein- plus", Germany, 2012:

- Lasendal 2010. **85p**

"Guía José Peñín 2005", Spain:

- "Lasendal '02":**87P**

"Guía José Peñín 2003", Spain:

- Muy buenos (**80-85+p**): "Lasendal 2000"

"Observer ", Tim Atkin/Inglaterra, 7 Marzo 04:

- Tim Atkin: "...*Capçanes, mi voto por esta excepcional cooperativa*"