



Altavins Domus Pensi Crianza

(DOH-moos PAYN-see kree-AHN-tha)

36 year-old Joan Arrufí i Pieg calls on family and friends to assist with harvest, and the rest of time, happily toils in the vineyards and cellar, pursuing his calling with a rarefied passion. Here, his expert French oak cooperage offers this Crianza beautifully integrated tannins and freshness. Not slathered in wood, it is crystalline and pure, with soft notes of vanilla, rhubarb, cinnamon, and highland coffee.



LOCATION

Cataluña, España.
(Terra Alia)
12 hectares. 425 meters.



SOIL

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



ESTATE

Altavins.
(AHL-ta-VEENS)



VINE

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



WINEMAKER

Joan Bautista Arrufí i Pieg.
*(zhoo-AHN bow-TEE-sta
ah-ru-FEE ee pee-EGG)*



VINIFICATION

Maceration on the skins for 16 days.
Fermentation in temperature controlled stainless steel.



VARIETALS

50% Garnacha,
50% Syrah.



BARREL

1st, 2nd, and 3rd passage
French and American oak.



RESIDUAL SUGAR

1.0 grams per liter.



MATURATION

8 months in the barrel.
12 months in the bottle.



ACIDITY

4.5 grams per liter.



VINTAGE PRODUCTION

750 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Grilled chicken, Prime Rib, and roasted Portobello mushrooms over polenta.



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

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