



SEXTO

TERRA ALTA

2004

TECHNICAL NOTES

VINEYARD LOCATION: Terra Alta, Spain Four vineyards with altitudes of 350 – 600 meters, Terra Alta or “high lands” is the southern-most D.O. in Catalonia.

VINES & AGE:	33% Grenache, 80 yrs	30% Carignan, 60 yrs
	20% Tempranillo, 12 yrs	6% Lledoner Pelut, 60 yrs
	6% Cabernet Sauvignon, 10 yrs	5% Syrah 10 yrs

SOIL:	Well-drained clay and chalk
YIELDS/ACRE:	3.5 tons/acre
VINE TRELLISING SYSTEM:	Grenache & Carignan; Goblet Tempranillo, Lledoner Pelut; Guyot Cabernet Sauvignon & Syrah; Cordon

EXPOSURE:	North–South-East, sloping
ALCOHOL:	13.5%

WEATHER: Cold winters; snows several times every year; very hot summers; 40°C. The region benefits from the *Cierzo*, the warm, dry, continental wind generated west of the Pyrenees. Cool nights not only offset the extremely hot days, but also slow the maturation of the grapes resulting in more flavor versus alcohol. Terra Alta has the lowest average rainfall in Catalonia. In 2004 slightly more rain than normal and high temperatures.

WINEMAKING DETAILS: Hand harvested, ninety percent stem removal, then crushed to tank, soaked overnight, natural yeast, cool temperature fermentation, extended maceration 25 days at 25°C, pumped over three times per day. After fermentation is complete, pressed then malolactic fermentation initiated 15 days later. Aged 8 months in new, one and two-year old French oak barrels from a winery-owned cooperage in central France, using naturally cured old-growth oak exclusively.

WINEMAKER'S COMMENTS: When I was 10 years old I lived in Spain with my family, and have been visiting this area ever since. Nowhere on earth has conditions like this, with its perfect combination of the almost impossible – extremely mature fruit with high acidity, thanks to the soil, altitude and winds. Sexto itself is a blend of six different grapes; it was the ancient cousin to Grenache, Lledoner Pelut Noir (Peludo means “furry” in Spanish!) that made all the difference for me, adding an extra layer of complexity. I wanted to make a wine that is at the same time original and traditional but with a modern twist. Sexto is fresh, fruit-laden, spice and quite distinctive. It captures the unmistakable flavor and character of northeastern Spain. Enjoy, Laely Heron

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