



# LA RETRO

## Vin Rouge

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Grenache for the jubilant fruit, Carignan to keep it fresh, Grenache Gris to lighten things up, and Lladoner. What's Lladoner?

It's only 3%, so really, who cares, but if you've read this far, you're probably the sort that likes details. Lladoner is Grenache with fuzzy leaves and smaller clusters of fruit. It is generally spicier and less flash than its smooth-leaf cousin. Genetically it is identical to Grenache, but some genes were scrambled in the past resulting in these changes. Like all things this obscure, it has a cult following.

"Bright cherry-ChapStick pinky red. Slightly cloudy, so I presume unfiltered. And simply gorgeous. Cheeky, cheeky, cheeky! Ping-pongs around the mouth, paintballing cherry wine gums and raspberry fruit chews and Parma-violet candy in all directions. (Don't get me wrong, though – the wine is dry, not sweet; just so packed with such cheerful fruit that it's like being flash-mobbed by singing strawberries!) The tannins are not even an afterthought. They were abandoned in the press along with all pretensions and all thoughts of tomorrow. I love it! #picnicwine2021. (TC)"

- Jancis Robinson

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### LOCATION

France, Côtes Catalanes

### SOIL

Alluvial gravel, clay-limestone, schist

### ELEVATION

15-300 meters

### FARMING

Certified Sustainable

### VARIETIES

Grenache, Carignan, Grenache Gris, Lladoner

### AGE OF VINES

20-50+ years-old

### FERMENTATION

Hand harvested, lightly crushed, co-fermentation in tank with a short maceration

### AGING

A few months in tank before bottling

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### ACCOLADES

91 – 2021, *Decanter*

92 – 2020, *Decanter*

90 – 2019, *Jeb Dunnuck*

