

# COMABRUNA 2018

## Awards:

9,72 scored La Guia de Vins de Catalunya 2024 |  
Decanter World Wine Awards: Silver Medal. 2022 |  
16,5 scored Jancis Robinson | 91 scored Parker |  
92 scored Guia Peñín 2023 | 92,5 scored Premis  
Vinari 2020 | 92+ scored Miquel Hudin Decanter  
2021. Sarah Jane Evans MW Score 94 | Decanter  
World Wine Awards: Bronze Medal 2020 |  
Decanter Asia Awards 2018: Commended | Bronze  
Vinari to The Best Red Cellar Wine. 2016 | Berliner  
Wein Trophy: Gold Medal. 2015 | Decanter Asia  
Wine Awards: Best in show, Regional Trophy. 2014  
| Concours Mondial Bruxelles: Silver Medal. 2013.

## Recommended Glass

Riedel mod. Hermitage

## Analysis

Alcohol: 15,1% vol.  
Total Acidity: 3,76 g/l  
Volatile Acidity: 0,47 g/l  
pH: 3,52  
Free SO<sub>2</sub>: 24 mg/l  
Total SO<sub>2</sub>: 44 mg/l  
Sugar: 1 g/l

## Packaging

Bottle: Burgundy Isis 75 cl  
Closure: natural cork 49x24 mm  
Capsule: 100% tin

## Box

Cardboard, 6 bottles of 75 cl  
(305x280x185 mm / 9,30 kg)

## Europallet

84 c./p. 6 b. 80x120x180 cm / 830 kg

espelt  
Viticultors de l'Empordà



## Viticulture:

The Coma Bruna is a single-plot wine produced in Rabós in DO Empordà. It's the vineyard we've always dreamt of: old vines, first planted in 1909, with an eastern orientation on slopes of slated soil. The Tramontane wind reaches it slightly while the western sun caresses it in summer, promoting a good ripening without losing acidity. The vineyard comprises bush vines, barely rising a few feet off the ground. Short pruning produces low yields. We select grape clusters directly in the vineyard and hand harvest in 15-kg boxes.

## Varieties:

100% Carignan

## The 2018 Vintage:

It's a vintage marked by a low rainfall of 370 mm, well below the average of recent years (550 mm). This year saw hot weather, especially in the summer months, and not-so-cold winter, with only a few cold days at the end of February and the beginning of March. There were some rainfalls between March and June in the spring, but no rain over the summer. The northern Tramontane wind appeared mainly in the winter and spring, particularly in March, with strong wind gusts. Red wines hold a good level of subtlety and complexity. We harvested the red Carignan on the 5th of September.

## Winemaking:

Hand harvested. Cold maceration for 48 hours with proprietary native yeast strains, then for 15 days at 25°C. Malolactic fermentation in barrels (of varying ages) in 700-litre volumes for 13 months, ageing on fine lees. A production with minimal intervention to fully respect the grape variety of the vintage. Vintage wine. Light filtration and natural stabilization.

## Type of Wine:

Red wine.

## Tasting Note:

A high-layer wine with a bright cherry colour. Personality and seduction. The nose is complex and intentionally Mediterranean, with ripe black fruit notes and sweet spices. Subtle violet aromas complement an intense journey through Mediterranean undergrowth. On the palate, this is a structured wine with persistence, enveloping and multi-layered. It's complex yet refreshing. Deep and elegant. The aromas and flavours persist on the palate with a long finish.

## At the Table:

We recommend serving this wine between 15-17°C, in large, Hermitage-style glasses for proper aeration. Pair with duck confit with blueberries or orange or Iberian pork flank (secreto cut), shoulder, or filet.

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