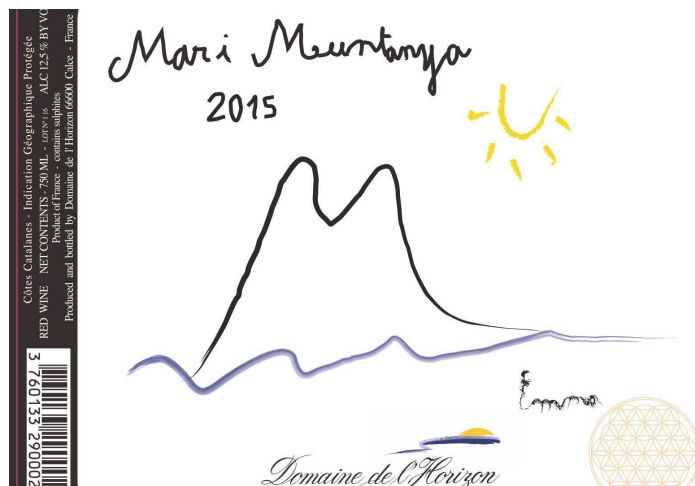


Domaine de l'Horizon



Mar i Muntanya Rouge



At a Glance:

- **Appellation:** IGP Côtes Catalanes
- **Encépagement:** Syrah (90%), Grenache (10%)
- **Average Annual Production:** c. 10,000 bottles
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:** 4.5-4.75 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** South-facing terraces and slopes overlooking the Mediterranean sea
- **Soil Types and Compositions:** Schists/Slates
- **Vine Age, Training, and Density:** 15-50 year old guyot and cordon-de-royat-trained vines
- **Average Yields:** c. 30 hl/ha
- **Average Harvest Date and Type:** Hand harvest in mid-September

In The Cellar:

- **Fermentation:** Semi-carbonic whole-cluster spontaneous fermentation, cuvaison lasts c. 5 days with minimal extraction
- **Pressing:** Pneumatic
- **Time on Lees:** 8 months
- **Malolactic Fermentation:** In stainless-steel tank, concrete vat, and foudre; spontaneous, directly following alcoholic fermentation in most vintages
- **Élevage:** 8 months in a mixture of stainless-steel tank, concrete vat, and foudre
- **Press Wine:** 100% free-run juice
- **Fining and Filtration:** Unfined, occasional plate filtration
- **Sulfur:** 25-60 mg/l total, 0-15 mg/l free, applied at harvest and sometimes during élevage

In The Glass:

Thomas employs semi-carbonic maceration to give this wine a certain lift and fruit-driven exuberance, though its easygoing vinification does nothing to hamper its expression of stoniness and garrigue-y depth. While it perhaps lacks the imposing depth of his more serious red wines (see below), it's hard to imagine a red wine from this area more satisfyingly delicious in its youth.