



# equinox red

## red grenache

### the wine

The Autumn Equinox, towards the end of September, is one time of the year when day and night are of equal length. It anticipates the coming of winter.

Equinox is our way of continuing the tradition in this region of making naturally sweet wines with both red and white Garnacha grapes.

A dessert wine - aromatic, full-bodied, powerful, lingering on the palate. It comes into its own at the end of any meal and is perfectly suited to after-dinner relaxation.

### the process

The grapes, left on the vine to overripen, then crushed and destalked, spend one month macerating at low temperature in wine alcohol containing approximately 150gms. of residual sugars per litre. This develops a powerful fruitiness, which is enhanced by a further three months maturing in casks.

Appellation of origin: Terra Alta

Description: Naturally sweet wine.

Varieties: Red Garnacha.

Vineyards: Average age of 15 years and with a crop of about 3 kilos per vine.

Harvest: Picked by hand during the first week of October.

Alcohol Content: 15,5%

Making Process: Macerated in wine alcohol.

Ageing: About 3 months in 300 litre French oak barrels of different ages and cooperages.

Nose: Overripe red fruit, dates, chocolate and orange peel.

Mouth: Rounded, rich and lingering aftertaste.

Serving Temperature: 6 – 8°C

