



# L'aube

merlot, red garnacha & cabernet sauvignon

## the wine

L'Aube is the name of a small plot of land which impresses year after year with the high quality of its grapes. With these grapes we produce Celler Batea L'Aube, taking our inspiration from the Bordeaux concept of making wines with separate grape varieties and later blending them together.

Enticing and exuberant in style, L'Aube is distinguished by its refinement and smoothness. This comes from the blending of Merlot (50%) with old red Garnacha (35%) to give depth and Cabernet Sauvignon (15%) to provide structure.

A wine rich in nuances, luscious and long on the palate. A wine for leisurely drinking after a hard day at work - and at the dinner table it brings out the qualities of duck and game dishes.

## the process

The process starts with a very careful selection of the grapes at our winery; separate vinification of the three varieties is followed by coupage. The wine is then transferred to 300 litre casks made with a significant percentage of new French oak according to the quality of the vintage. After more than a year L'Aube is bottled and then celled for some months before being put on the market.

Appellation of Origin: Terra Alta

Varieties: Merlot, red garnacha and cabernet sauvignon.

Vineyards: Average age of 25 years, with a crop of about 2 kilos per vine.

Harvest: Hand picking during September.

Alcohol Content: 14%

Making Process: Selected grapes in the winery, cold soak, controlled fermentation and malolactic.

Ageing: 14 Months in 300l. French oak barrels of different ages and cooperages.

Nose: Red and black fruit, floral notes, spicy and mineral.

Mouth: Full-bodied, polished and opulent.

Serving Temperature: 14 – 17°C

