



# naturalis mer aged

## red grenache & cabernet sauvignon

### the wine

Naturalis Mer represents our commitment to red and white Garnacha organically cultivated and vinified in Terra Alta. We have accepted the challenge of making this wine in the least intrusive way possible and all within the framework of the stringent regulations governing the production of organic wines.

Taking a significant step forward often involves calculated risks. This is the thinking that underlies the approach to our most ambitious wine: Aged Naturalis Mer. The entire process of careful cultivation and vinification leads to the creation of a harmonious couple of red Garnacha and Cabernet Sauvignon. A mature wine, elegant and persistent - and after maturing for 12 months in French oak casks, it offers further possibilities for development.

### the process

Healthy grapes and a clean environment: two maxims to follow in winemaking, and very much at the heart of our production of organic wines. The grapes are destemmed and crushed; then both varieties are vinified together, with natural yeast and low doses of sulphites. The wine matures for about one year in French oak casks and is then bottled.

Appellation of Origin: Terra Alta

Description: Wine made organically.

Varieties: Red Garnacha and Cabernet Sauvignon.

Vineyards: Cultivated organically with an average age of 10 years and with a crop of about 3 kilos per vine.

Harvest: Hand picking during the second part of September.

Alcohol Content: 14,5%

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

Ageing: 12 Months in 300 litre French oak barrels of different ages and cooperages.

Nose: Complex fruity expression with fine oak notes.

Mouth: Rounded and refined

Serving Temperature: 14 – 17°C

