primicia aged red

red grenache and syrah

the wine

Our Primicia label holds particularly pleasant memories for us: it was the name given to the very first wine we ever bottled.

For Primicia Red we select only grapes which are most suitable for ageing. These are sourced from vineyards with an average age of 20 years and each vine yields about 3 kilos of fruit.

The red Garnacha wine used for Primicia exhibits a well-balanced fruitiness with notes of average ageing; it is complemented by the hints of spices offered by Syrah. A medium-bodied wine to be enjoyed on its own or with hearty meals.

the process

The grapes are carefully selected at the winery and, after destemming and crushing, undergo skin maceration for a few hours in stainless steel tanks. This is followed by fermentation at a controlled temperature and, after malolactic finishing, the wine is racked to casks and matured for up to 6 months depending on the quality of the vintage.

Appellation of Origin: Terra Alta
Varieties: Red Garnacha and Syrah.
Vineyards: Average age of 20 years and with a crop of about 3 kilos per vine.
Harvest: Hand picking during the second part of September.
Alcohol Content: 14%
Making Process: Selected grapes in the winery, cold soak, controlled fermentation and malolactic.
Ageing: 3 to 6 months in 300 litre French oak barrels of different ages and cooperages.
Nose: Red and black fruit with spicy tones.
Mouth: ood fruit-oak balance, wide and lasting.
Serving Temperature: 13 – 16ºC