



vivertell

coupage

the wine

Celler Batea Vivertell is one of our oldest labels. It first appeared in 1977 and was originally made only with grapes sourced from an estate within the municipality of Batea. This estate, called Vivertell, gave its name to our wine.

Vivertell is a coupage of four grape varieties: red Garnacha dominates (60%), but is supported by varying percentages of Tempranillo, Cabernet Sauvignon and Syrah depending on the quality of the vintage.

A wine elegant and complex in style, reflecting the different aromatic profiles of the four varieties from which it is made and also the contribution given by the French and American oak casks in which it is aged. It goes well with red meats, game and mature cheeses.

the process

The grapes are carefully selected in the winery and, after destemming and crushing, the four varieties are vinified separately. They first undergo pre-fermentation maceration until the start of alcoholic fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation the wine is racked to 300 litre French and American oak casks where it will age for 12 months.

Appellation of Origin: Terra Alta

Varieties: Red Garnacha, Tempranillo, Cabernet Sauvignon and Syrah.

Vineyards: Average age of 25 years, with a crop of about 2,5 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: 12 Months in 300 litre French oak barrels of different ages and cooperages.

Nose: Blackberry, raspberry, toasty and spicy.

Mouth: Full-bodied, structured and lingering.

Serving Temperature: 14 – 17°C

