



designation of origin TERRA ALTA	varieties 100% RED GRENACHE
type SWEET WINE	ageing 3 MONTHS

EQUINOX RED GRENACHE

PRODUCTION

The grapes are overripe in the vineyard, after having been destemmed and gently squeezed, the alcoholic fermentation begins in stainless steel tanks in contact with the skins. When it reaches about 150 g/ l of sugar concentration, it is stopped with the addition of wine alcohol and the mixture is macerated with the skins for one month at low temperature. In this way a powerful fruity profile is extracted that is complemented with its stay in French oak barrels for 3 months.

TASTING NOTE

COLOUR Amber-colored, old gold, bright and crisp.

AROMA Expressive, intense and fine nose. Notes of black fruit compote, dried plum, black olive pâté, dark chocolate, cocoa, coffee and toast.

TASTE Unctuous, long-lasting, sweet notes and memories of black fruit jam, dried plum and chocolate. Later the bitterness comes out of the orange peel and nuts. Finish with the presence of toasted wood. Long and perfumed aftertaste.

PAIRING

Combining with pates, rice pudding, dessert with chocolate or nuts, coffee desserts and desserts with custard or cream.

alcohol 15% VOL	serving temperature DE 10 A 12 °C
bottles per box 6	box per pallet -

Notes