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| designation of origin TERRA ALTA | grape varieties RED GRENACHE AND CARIGNAN |
| ageing 12-14 MONTHS | tipus STILL OAKED RED WINE |

TIPICITAT CRIANÇA

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| PRODUCTION | <p>Selected old vines of Red Grenache and Carignan. Grapes are crushed, trampled and fermented at stainless steel tanks under controlled temperature with native yeasts and minimal intervention, only daily reductions until ending the alcoholic fermentation. After this the wine is moved to concrete tanks where takes place the malolactic fermentation without the addition of lactic bacteria.</p> <p>Once it is finished, the wine is poured into 300 litre French oak barrel and, depending on the vintage, it will age there between 12 to 14 months before being bottled.</p> |
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| TASTING NOTES | <p>COLOUR Attractive clean and bright cherry red.</p> <p>FLAVOUR Intense roasted coffee, toasted, very elegant with touches of red and black ripe fruit. Fine notes of spices, cocoa and a background of ham. Mineral.</p> <p>TASTE Elegant, concentrated and fleshy with ripe tannins. With a long and intense aftertaste. Remarkable notes of red and black ripe fruit, spices, dark chocolate and mineral background. It is a wine with an excellence potential.</p> |
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| FOOD PAIRING | <p>It matches perfectly well with soft meats filled in with egg, jam, cheese, fruit, nuts, with mushroom or truffle sauces. Good also with stewed red meat, roast or grilled veal or beef, fillet and steaks. Game and poultry meats such as rabbit, hare, quail, partridge, pigeon, pheasant, duck, wild boar, etc. Cured and aged cheeses.</p> <p>IT REPRESENTS THE TRADITIONAL SPIRIT OF TERRA ALTA</p> |
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| alcohol 14,5% VOL | serving temperature FROM 15 TO 18 °C |
| WOODEN BOX bottles per box 6 | boxes per pallet EUROPALLET ▶ 48 BOXES CONVENTIONAL ▶ 66 BOXES |

Notes