



designation of origin TERRA ALTA	grape varieties RED GRENACHE, TEMPRANILLO AND CABERNET SAUVIGNON
ageing 14 MONTHS	type RED STILL WINE AGED IN FRENCH OAK BARREL

VIVERTELL RESERVA

PRODUCTION	Very strict selection of old vineyard, winemaking process separated per grape variety, after grapes are crushed and trampled the juice starts alcoholic fermentation under controlled temperature in stainless steel tanks. Once malolactic fermentation is over the winemakers proceed to the definite coupage (blend) and ages for 14 months in 300 litre French oak barrels.	
TASTING NOTES	COLOUR Dark "picota" cherry red.	FLAVOUR Intense at the nose, complex, ripe fruit with a spicy ground.
	TASTE Round in the mouth, good tannins, toast, cocoa and slightly spicy. Structured and complex. Good pass and long persistence in the mouth.	
FOOD PARING	It combines with cured cheese, all type of sausages, blue fish, poultry, game and grilled or stewed red meats.	
	alcohol 14,5% VOL	serving temperature FROM 16 TO 18 °C
	bottles per box 6	boxes per pallet EUROPALLET ▶ 100 BOXES CONVENTIONAL ▶ 112 BOXES

Notes