



designation of origin <b>TERRA ALTA</b>	grape varieties <b>RED GRENACHE AND SYRAH</b>
type <b>RED STILL WINE AGED IN FRENCH OAK BARREL</b>	ageing <b>6 MONTHS</b>

# PRIMÍCIA CRIANÇA

<b>PRODUCTION</b>	Selected vineyards over 25 years old. Grapes are crushed, trampled and fermented in stainless steel tanks under controlled temperature with native yeasts of the region with minimal intervention. Only daily reductions until the end of the alcoholic fermentation. Once finished, wine is clarified by gravity in concrete tanks where malolactic fermentation starts without the addition of any lactic bacteria. Once malolactic fermentation is over, the wine is moved into French oak barrels where it ages for a minimum of 6 months.
<b>TASTING NOTES</b>	<p><b>COLOUR</b> Ripe cherry red.</p> <p><b>FLAVOUR</b> Intense at the nose, complex, ripe red and black forest fruit marmalade with a spicy background with toast coming from the oak barrel.</p> <p><b>TASTE</b> Bodied wine with fine tannins, toasted notes, cocoa, red and black fruit marmalade and a spicy touch. Good pass and long aftertaste.</p>
<b>FOOD PAIRING</b>	Roasted light and spicy meats, perfect combined with oven baked lamb with spices, chicken with potatoes, mushrooms, tomato and onion sauces. Greasy fish such as salmon or blue fish with mushrooms and spices. Also perfect for pasta dishes with strong sauces based on tomato or spices.

alcohol <b>14,5% VOL</b>	serving temperature from <b>15 to 18 °C</b>
bottles per box <b>6</b>	boxes per pallet EUROPALET ▶ <b>64 BOXES</b> CONVENTIONAL ▶ <b>80 BOXES</b>

## Notes