



designation of origin TERRA ALTA	grape varieties 100% RED GRENACHE
type YOUNG RED STILL WINE	ageing -

VALLMAJOR RED

PRODUCTION	Selected vineyards more than 25 years old. The grapes are crushed, steamed and fermented in stainless steel tanks at a controlled temperature with autochthonous yeasts and with minimal intervention, only daily reductions until the end of the alcoholic fermentation. Afterwards, grapes are bleached in concrete tanks where malolactic fermentation begins without the addition of lactic bacteria.	
TASTING NOTES	COLOUR Ripe cherry red with violet edges.	FLAVOUR Intense flavour reminding red fruit such as strawberries, cherries, wild red fruit and even with some spiced fine tones and a touch of black liquorice.
	TASTE Fleshly, tasty on the palate, with marked and sweet tannins from the grape. A background of ripe red fruit and liquorice. Good acidity and persistent.	
FOOD PAIRING	Ideal with white meat accompanied by strong sauces, grilled or baked lamb, stews and red grilled meat. Also with all type of cheese, preferably sheep ones and ideal with salads with nuts. Excellent with pasta with sauce.	
	alcohol 14,0% VOL	serving temperature from 12 to 15 °C
	bottles per box 6 / 12	boxes per pallet EUROPALET C/6 ▶ 100 BOXES ■ C/12 ▶ 48 BOXES CONVENTIONAL C/6 ▶ 112 BOXES ■ C/12 ▶ 56 BOXES

Notes