



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

LA SELECCIÓ DE LA NOSTRA MILLOR GARNATXA NEGRA ECOLÒGICA,
SENSE SULFITS, SENSE FILTRAR, SENSE TONTERIES

SENSE NEGRE

ORGANIC AND VEGAN

PRODUCTION	Selected grapes from the best organic vineyards. The grapes are destemmed, trampled and fermented in stainless steel tanks at a controlled temperature with native yeasts and with minimal intervention, only daily pumping until the end of the alcoholic fermentation. Once this is done, the wine is bled by gravity into the cement vats, where the malolactic fermentation will start without the addition of lactic bacteria.
TASTING NOTES	<p>COLOUR Cherry red with purple trim.</p> <p>FLAVOUR Very good aromatic intensity that reminds us of red fruits such as strawberries, currants and raspberries with a milky touch. As the wine opens, spices such as cloves and pepper, black licorice and florals like violet emerge.</p> <p>TASTE Structured, voluminous wine with a sweet entry, good acidity and long course.</p> <p>Just as in the nose we find more red fruit, in the mouth stands out the black fruit such as cranberries, black regalia and balsamic, resulting in a more complex nose.</p>
FOOD PAIRING	White meats with strong sauces, grilled or baked lamb, stews and grilled red meats. All types of cheese, preferably sheep. Ideal for salads with nuts.

alcohol 14,5% VOL	serving temperature DE 12 A 15 °C
bottles per box 6	boxes per pallet EUROPALET ▶ 64 BOXES CONVENCIONAL ▶ 80 BOXES

Notes