



designation of origin <b>CATALUNYA</b>	grape varieties <b>100% RED GRENACHE</b>
	type <b>RED WINE</b>

# BATEA ORGANIC RED WINE CAN

ORGANIC AND VEGAN



PRODUCTION	Selected grapes from the best organic vineyards. The grapes are destemmed, crushed and fermented in stainless steel tanks at a controlled temperature with native yeasts and with minimal intervention, only pumping twice a day until the end of alcoholic fermentation. Once this is finished, the wine is bled by gravity into cement vats where the malolactic fermentation will start without the addition of lactic acid bacteria.
TASTING NOTES	<p><b>COLOUR</b> Ripe cherry red.</p> <p><b>FLAVOUR</b> Red fruits such as ripe cherries, wild strawberries, raspberries, black licorice stand out.</p> <p><b>TASTE</b> On the palate it is tasty, fleshy, balanced, unctuous and with good structure. Reminiscent of red fruits, it has a mineral touch with a persistent and pleasant finish.</p>
FOOD PAIRING	White meats with strong sauces, grilled or baked lamb, stews and barbecued red meats. All kinds of cheeses, especially sheep's cheeses. Ideal for salads with nuts. It also pairs well with pasta with sauces.

alcohol <b>13,5% VOL</b>	serving temperature <b>FROM 12 TO 14 °C</b>
cans per box <b>12</b>	boxes per pallet <b>-</b>

Notes