



10 d'abril

Protected designation of origin: Penedès.

100% Organic farming.

Varietals: Merlot (50%) and Garnatxa (50%).

Method:

Manual grape harvested in 25 kg boxes. The grape is macerated at low temperature in order to extract the colour and the primary scents.

The grapes are left macerating for 8 hours at 10°C. It's produced with the flower must. Firstly, the colour is obtained. Then, the process of fermentation finishes in stainless steel tanks with semi-wild yeast from Montmell.

The aging starts in French oak barrels of 300 litres during a period of time between 3 and 5 months.

Then, it is bottled and it continues its process of aging for 10 more months.

Due to its limited production, the bottles are numbered to 1.400 units.

Tasting note:

Aspect: Bright red and pale, without an excess of colour.

Nose: Forest fruits and a touch of vanilla due to its aging and a fabulous hit of roasting.

Mouthfeel: Due to its aging in barrels, the notes of roasting, dried fruits and vanilla cannot be underestimated. As the wine is aged in bottles in a subsequent process, we can assure that it is a light and structured wine. It has young wine characteristics.

Food Matching:

Proper wine to accompanied by meat, light meat, second courses and it can also drunk neat.



Analysis:

Alcohol by volume: 12,5°
Residuals sugars: 1,20 gr/l.
Sulphur dioxide: 65 mgr/l
Total acidity: 4,80 gr/l

Winemaker's recommendations:

Servet at 12 - 14°C