

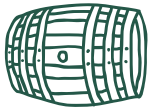
## TECHNICAL DATA



80% Grenache and Carignan,  
20% Cabernet Sauvignon and Syrah



Manual harvest in boxes of 15 kg.  
A 2nd selection is made in the winery.  
Controlled fermentation in 2.500l tanks.  
Treatment of the pasta with daily "pigeage".  
Maceration for 2 weeks.  
Vertical press with a gentle pressing.



Aging in 300-500 liter French oak barrels.  
The wine ages 7 months in second year barrels.



Alcoholic degree: 14,67°-Total acidity: 5.3 g/l  
Volatile acidity: 0.53m/g - PH: 3.3  
Residual sugar: 0.8 g/l



10.000 bottles.



## Food Pairing

- Appetizers
- Barbecues
- Pasta and rice
- Grilled vegetables
- Healthy salads



## Tasting Note

- Intense color, medium body, purple, clean and bright.
- Primary aromas of red fruit and subtle floral touches. Notes of minerality, vanilla and Mediterranean herbs.
- Fresh and wide entry in the mouth, long finish. It stands out for having round and soft tannins, a balanced acidity and a pleasant freshness.