

CELLER DE CAPÇANES

MAS PICOSA NEGRE

DO Catalunya, 2023

"A fresh and fruity, yet powerful Mediterranean red wine"



VARIETIES

Red Grenache, 40%, Syrah 25%, Cabernet Sauvignon 15%, Merlot 10%, Carignan 10%
Certified Organic Farming (CCPAE)



VINIFICATION

Varieties are vinified separately in stainless steel tanks and macerate for eight to ten days. Fermentation at controlled temperature (24- 28°C). Malolactic fermentation in stainless steel tanks. Cold stabilization, fining before bottling. Three to five months on the lees in stainless steel tanks.



ANALYSIS

- 14.5% vol. Alcohol
- 5.3 g/l tartaric acid
- 1.2 g/l residual sugar



TASTING NOTE

Cherry color with violet hues. Fresh and intense aromas of red fruits such as black cherries and plums. Powerful palet with a rich aromatic expression, yet refreshing red fruits and black pepper hints. Long aftertaste.



FOOD PAIRING

The ideal candidate for almost every dish. Being a considerable structured young red, it is a beautiful companion to sauted mushrooms, pasta, oven pizza, rice and white meat.



CERTIFICATIONS

Vegan V-Label | CCPAE Organic Wine

