CELLER DE CAPÇANES

MAS PICOSA NEGRE

DO Catalunya, 2025

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

VARIETIES

45% Cariñena- 40% Red Garnacha – 15% Syrah

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- 28ºC). Malolactic fermentation in stainless steel tanks. Cold stabilization, fining before botlling. Three to five months on the lees in stainless steel tanks.

ANALYSIS

- 14% vol. Alcohol
- 6,2 g/l tartaric acid
- <0,50 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 saulted mushrooms, pasta, oven pizza, rice and white meat.

CERTIFICATIONS

Vegan V-Label | CCPAE Organic Wine

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