



# Marmellans Negre

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## D.O. Catalunya

### Grape varieties:

- 50% Garnacha
- 20% Cariñena
- 20% Merlot
- 10% Cabernet Sauvignon

### Harvest:

- Handpicked, beginning – mid September

### Winemaking:

- Fermentation at controlled temperature (24-28°C), smooth temperature in order to enhance aromas and a slower fermentation
- Varieties vinified separately in stainless steel tanks.
- Maceration: 8-10 days
- Malolactic fermentation in stainless steel tanks

### Analysis:

- 14 % vol. Alcohol
- 5,1 g/l acid (tartaric)
- <2 g/l residual sugar

### Tasting note:

- Deep red cherry color. Red fruit aromas of strawberries, cherries and violets with a certain lively leafiness. Very fresh and with a medium body, the entrance offers a ripe jammy fruitiness and the finish is generous. The Garnacha character is predominant with that ripe fruitiness coming along and the tannins well integrated. The freshness of the fruit makes this a very playful and fun red wine.

### Food pairing:

- Very versatile wine, it pairs nicely with rice plates, white meat and exotic food such as tikka masala and spiced plates. It is a very close friend to pastas, pizzas and cheese plates.

