

Mas Pico Red

D.O. Catalunya

Grape varieties:

- 55% Garnacha
- 25% Syrah
- 15% Cabernet Sauvignon
- 5% Tempranillo

Harvest:

- Handpicked, beginning September to mid-October
- Certified Ecologic Plantation (CCPAE)

Winemaking:

- Fermentation at controlled temperature (24- 28°C)
- Varieties are vinified separately in stainless steel tanks
- Maceration of 8 to 15 days
- Malolactic fermentation in stainless steel tanks
- Light fining
- 3 to 5 months on the lees in stainless steel tanks

Total production:

- Approximately 55.000 bottles (75cl)

Analysis:

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

Tasting note:

- Cherry color with violet reflects. Intense aromas of red fruits. On the mouth is quite voluptuous and persistent due to the "crianza" on the lees.

Food pairing:

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

