



Cabrída

D.O. Montsant

Grape varieties:

- 100% Garnacha

Winemaking:

- Fermentation at controlled temperature (24-28°C)
- Maceration: 30 days
- Alcoholic and malolactic fermentation in French oak barrels (3000L)
- Smooth fining before bottling (if necessary)

Ageing:

- 12 months in new French foudre (3000L), light and medium toasted
- Posterior ageing in stainless steel tanks for 2 months just before bottling

Harvest:

- Handpicked, end of September

Total production:

- Approximately 3.000 bottles (75cl.)

Analysis:

- 15 % vol. Alcohol
- 5,3 g/l acid (tartaric)
- <2 g/l residual sugar

Tasting note:

- Deep dark and intense ruby color. Fully developed Garnacha showing a wide arrange of ripe red fruits blended in with some dried herbs in a delicate and elegant body. Incredible aging potential.

Food pairing:

- From a table of cheese to a steak, this wine pairs beautifully and holds strong with powerful plates of pasta, lamb and mushrooms.

