

Mas Picoosa

D.O. Catalunya

Varieties:

- 45% Garnacha
- 30% Syrah
- 25% Cabernet Sauvignon

Vinification:

- Fermentation at controlled temperature (24- 28°C).
- Varieties are vinified separately in stainless steel tanks and macerate for 8 to 10 days.
- Malolactic fermentation in stainless steel tanks.
- Cold stabilization, smooth fining before bottling.
- 3 to 5 months on the lees in stainless steel tank.

Harvest: Certified Ecologic Plantation (CCPAE)

Handpicked. Beginning of September – Mid-October

Garnacha and Syrah from 8 to 40 years.

Sandy soil on lower altitudes, limestone and slate on higher altitudes from 150m to 450m.

Analysis:

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

Production: 55.000 bottles (75cl.)

Tasting note: Cherry color with violet reflects. Intense aromas of red fruits. On the mouth is quite voluptuous and persistent due to the “crianza” (aging) on the lees.

Food pairing: Very versatile. Being it a considerable structured young red, it is a beautiful companion to sauteed mushrooms, pasta, oven pizza, rice and white meat.

