



Sense Cap Negre

D.O. Montsant

Grape varieties:

- 35% Garnacha noir
- 30% Tempranillo
- 20% Syrah
- 10% Merlot
- 5% Cariñena

Harvest:

- Handpicked, beginning – mid September

Winemaking:

- Fermentation at controlled temperature (22-25°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

Total production:

- Approximately 40.000 bottles (75cl)

Analysis:

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

Tasting note:

- Deep red burgundy color. Ripe red fruits on the nose. Showing a smooth and fine texture on the mouth with cherries and strawberries. Nice acidity that keeps it fresh.

Food pairing:

- The fruit and smoothness of this Young red fit perfectly with a diversity of plates, especially cheeses, dried fruits, white meats and rice.

