



Cabrída Calissa

D.O. Montsant

Grape varieties:

- 100% Garnacha from Limestone soils
- 70 to 100 years old Vines

Winemaking:

- Fermentation at controlled temperature (24-28°C)
- Maceration: 30 days
- Alcoholic and malolactic fermentation in French oak barrels (300L)
- Smooth fining before bottling (if necessary)

Ageing:

- 12 months in new French oak barrels (300L), 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
- 5,7 g/l acid (tartaric)
- <2 g/l residual sugar

Tasting note:

- Deep dark and intense ruby color. Nose carries peppery notes with some dried herbs. Entrance on the palate is unctuous and full of red fruits and moves to a beautiful balance with an arrange of floral and herbal notes. Medium to full body with fresh acidity that keeps this wine vibrant and very alive, and ready to hold a good aging in bottle. Finish is long and showing a very well integrated tannic structure. The oak is elegantly showing its notes through cooked berries, tabaco and leathery notes

Food pairing:

- Lamb or pork chop plates will go nicely with this elegant and vibrant red, although it would withstand a wide arrange of plates, such as roasted vegetables, fried rice and your classic table of cheese and charcuterie.

