



MESTRE VILAVELL

100% **SUMOLL** from vineyards 80 years old with 650 mts. altitude in Òdena (Barcelona). Harvest manually in boxes of 10 Kg on first week of October.

Fermentation in stainless tanks and in oak barrels.

Malolactic conversión and Aging 12 months in second/third year barrels of french oak Allier with lightly toasted and fine grained.

Organic wine not filtered.

Terroir(soil) calcareous, clayey and gypsum.

Alcohol: 14% VOL., PH:3,35 . Total acidity: 5,8 g/l

D.O. CATALUNYA

COLOUR

Cherry red color with brilliant tones.

NOSE

Very expressive and Intense blueberry with aroma of spices and coffee.

PALATE

Exclusive and complex wine. Fine and elegant. Very good acidity. Tannins very good integrated. The final result is a gift for all senses.

FOOD PAIRING

Game meat, pasta, rice, blue fish. Cured cheeses, stews.

SERVING TEMPERATURE: 15 – 17 °C

AWARDS & REVIEWS

Guía de vins de Catalunya	9,74
Guía Peñin	92 p.
Robert Parker	92 p.