



SIGNES

Sumoll and Red grenache coupage from vineyards 40/60 years old with 650 mts. altitude in Òdena (Barcelona). Harvest manually in boxes of 10 Kg on first week of October. Fermentation in stainless Steel tanks and in oak barrels. Each grapes vinificated separately. Malolactic conversion and Aging 10 months in 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:3,3 . Total acidity: 5,5 g/l
D.O. CATALUNYA

COLOUR

Ruby red color with brilliant tones.

NOSE

Intense reminders of cacao and coffee with aromas of black fruits.

PALATE

Elegant and finest wine with very integrated tannins. Persistent finish with floral aftertaste.

FOOD PAIRING

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

SERVING TEMPERATURE: 15 – 17 °C

AWARDS & REVIEWS

Robert Parker	90 p.
Guía Peñin	91 p.
Guía de vins de Catalunya ..	9,49 p.
Guía de vinos ABC	91 p.