



SENTITS NEGRES

100% **Red grenache** 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 conversi3n and Aging 12 months in new barrels of french oak Allier with lightly toasted and fine grained.

Organic wine not filtered.

Terroir(soil) calcareous, clayey and gypsum.

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

D.O. CATALUNYA

COLOUR

Cherry red color with brilliant tones.

NOSE

Expressive. Intense raspberry with aroma of forest fruits with notes of spices and mustard.

PALATE

Elegant and harmonious between color aroma and taste. Very good acidity. Tannins are smooth and flavoursome.

FOOD PAIRING

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

SERVING TEMPERATURE: 15 – 17 °C

AWARDS & REVIEWS

Robert Parker	91 p.
Guía Peñin	93 p.
Guía de vins de Catalunya ..	9,46 p.
Guía de vinos ABC	94 p.