



BODEGAS
PUIGGRÒS



EXEDRA –AMPHORA

100% **Red grenache** from vineyards in 650 mts. altitude in Òdena (Barcelona). Harvest manually in boxes of 10 Kg on first week of October.

Fermentation in AMPHORAS partially and stainless tanks.

Malolactic conversion and Aging 10 months in ANPHORAS from 380 lit. /720 lit.

Organic wine not filtered.

Terroir(soil) calcareous, mineral and gypsum.

Alcohol: 14,5 % VOL., PH:3,5 . Total acidity: 6,8 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 toffee.

PALATE

Elegant and harmonious between color aroma and taste. Very good adicity.

FOOD PAIRING

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

SERVING TEMPERATURE: 15 – 17 °C

AWARDS & REVIEWS

Guía de vins de Catalunya	9,54
Guía Peñin	90 p.
Robert Parker	92 p.