



Original 2019

Grapes: A blend of Mediterranean grapes, mainly

Garnacha and Cariñena

Vineyard Locations: Catalunya

Time of Harvest: From the 26th of August

Vinfication Process: The grapes undergo seven days of skin contact

and fermentation in stainless steel under controlled temperature for seven days.

Aging Process: The wine ages in American and French oak for

six months

Alcohol Content: 13.50%
Total Acidity: 5.1 g/l
Residual Sugar: 0.6 g/l
pH: 3.59

Tasting Notes: Dark cherry red color. Exquisite red fruit

(strawberry) aroma with a spicy note (black pepper). Warm and firm on the palate, with

delicate acidity.

Cellaring: 5-8 years **Closure:** Screwcap

Food Pairing: Perfect with stews, game, meat paellas and

traditional mountain cuisine. Serve at 14-15°C.

Certified Vegan

