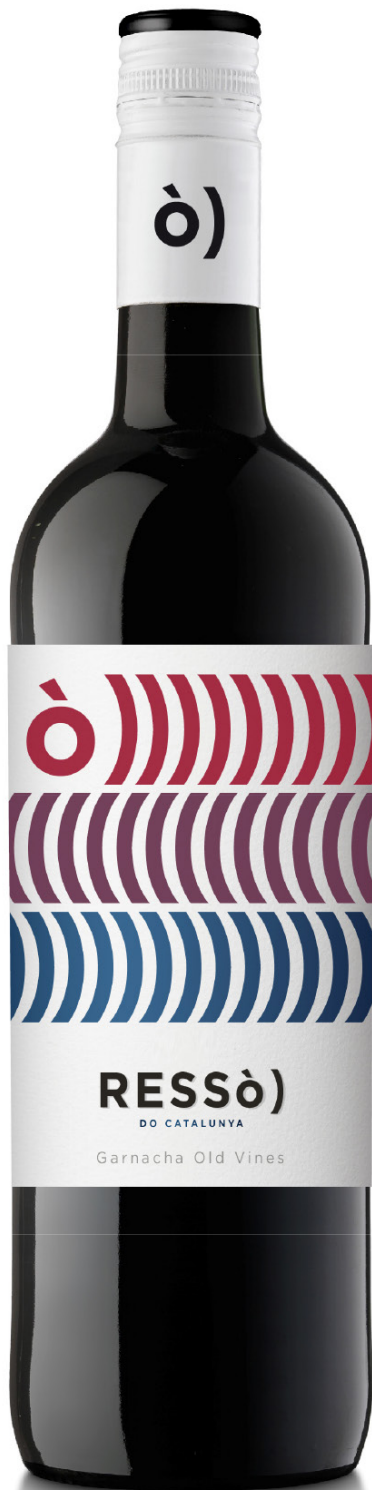


RESSÒ)



UPC: 0 89832 92007 6
12 pk / 750 ml

RED 2023

APPELLATION: D.O. Catalunya, Spain

GRAPES: 100% Garnacha

VINEYARD: The Vineyards located in the Terra Alta region in the far southwest of the D.O. Catalunya, west of the province of Tarragona, near the town of Gandesa. The region is perched high above the coast where the climate is an extreme Mediterranean with very low rainfall, approximately 14" per year, but with the peculiarity of a near constant presence of either the "Cers wind" (from the interior land to the sea) or the "Garbí wind" (offshore breeze). The area has a very high diurnal temperature variation.

SOIL: Soils are compact calcareous clay with a very alkaline pH. Combined with very cold winters and very hot summers, all of these factors produce very special fruit.

CLIMATE: A very typical Mediterranean climate — mild and warm. A lot of sunshine exposure secures optimal 'veraison'. Low average rainfall of about 30 days/year. The soil has very good draining properties with sand and clay that are organically poor and rich in calcium.

VINIFICATION: Because of vintage characteristics of heavily ripe grapes and resulting soft tannins, the most significant change over previous year's vinification was the maceration process, which was longer but gentler in order to achieve a wine sufficient structure without harsh tannins. Fermented in stainless steel tanks at 62°F for 11 days. The vinification technique is based on a polyphenolic high maturation process and a soft press. Through continuous "Delestage" we obtain the maximum aroma and full body from the skin of the grapes. We work with low sulfur levels and light filtering processes in order to preserve maximum aromatics and flavors in the finished wine.

ALCOHOL 13.5%

TASTING NOTES

COLOR: Cherry red color

AROMA: Intense aromas of red Garnacha grape. Intense fruitiness, freshness and a touch of herbs, all complemented by a spicy notes.

FLAVOR: Candied strawberries and black raspberry fruit flavors are augmented by licorice, mineral and peppery notes.

FOOD PAIRINGS: Versatile; appropriate for all white and red meats. Ideal for dishes with rice, red meats itself, tapas and firm or aged cheeses.

