



ULLS DE MEL

SENSE SULFITS AFEGITS | WITHOUT ADDED SULFITES

ULLS DE MEL NEGRE

“VINS NATURALS” 2017

VINEYARD NOTES: Ull de Llebre (Tempranillo) is the most widely representative red varietal in Spain, it is very delicate and aromatic, with the ability to thrive under water stress conditions and still produce great quality. The soil of this vineyard is predominantly limestone and sandy, which enhances the delicate aromas of this powerful grape. Garnacha (Grenache) is extensively used throughout the Mediterranean and beyond and this grape has little impact with low yields, as it displays fresh, bright red fruit aromas and an earthy minerality. The grapes are harvested by hand and after a soft pressing the must is fermented with indigenous yeasts.

THE HARVEST: 2017 harvest keeps similar characteristics than 2016, being very dry during the winter and spring, with low precipitations but very hot during the summer. During the ripening period the climate became more continental, therefore the greater stress on the vines allows for a more concentrated wine. The harvest came very early, resulting in low yields, high concentration with healthy grapes. Short maceration of the skins was needed in order to avoid astringency and to get a perfect harmony and freshness between the color and the taste. One year in French oak helps the wine to get this balance and complexity enough to show the best of the tempranillo. Plum, currant, raspberry, and balsamic aromas are shown. This wine has been aged for over a year in French oak barrels, which results in a fresh and delicate wine with balance astringency. Plum, currant, raspberry, and balsamic aromas are shown.

No sulphur was added at any time or any other product to preserve the honesty of the soil and allow the expression of this great grape of our home.

APPELLATION: D.O. Penedes

VARIETALS: 90 % Tempranillo, 10% Garnacha

ALCOHOL: 12.5 %

COLOR: Deep and intense red cherry color with violet reflections.

AROMA: Very fresh and balsamic aromas of plums and raspberries.

FLAVOR: In the mouth is powerful and rich, but delicate. Complex and long aftertaste with a nice equilibrium of acidity, spices and salinity.

PAIRING: Cheese, cheese and cheese! Also, any kind of appetizer as well as rice, pasta or white meats. Versatile wine: to drink alone or to pair with many different kinds of cuisine, including Indian, Asian and Mediterranean.



UPC: 8 410644 620694
12pk/750ml



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