

ASSEMBLATGE 2017

TASTING NOTES

Variety of grapes: GRENACHE 60%, CARIGNAN 30%, CABERNET SAUVIGNON 10%

Tasting notes: A wine with good depth, brilliant surface, cherry red color with blue tones denoting the complexity of the mixture. The smell of ripe red fruit stands out together with subtlety of wood, contributed by the part of the wine that has aged in barrels. Denoting the origin of wine, balsamic and mineral touches are also present. The wine provides an elegant entry, with well integrated tannins and persistent aftertaste.

Harvesting: The grapes were exclusively harvested by hand and stored in small cases of 15 Kg capacity. Grapes were harvested during the second week of October.

Elaboration: After crushing and destemming, the grapes were brought into inox for pre-fermentation in cold at 14°C for 3 days to accentuate the aromatic expression before proceeding to the fermentation. The alcoholic fermentation takes place at a temperature of maximum 26°C. The bleeding of the partially fermented parts takes place after approximately 10 days. A good maceration permits to extract a good dose of tannin structure as well as anthocyanins. The wine receives daily pipeage plus two remounting's. About 20% of the wine is aged for 5-6 months in oak barrels and then mixed with the other 80% of the wine. Subsequent aging in stainless steel deposits before bottling.

Analytics

Alcohol content:	14,5% Vol.
Tartaric acidity:	5,50 grs/L
Volatile acidity:	0,56 grs/L
Acidity:	3,45 Ph
Sulfur dioxide:	109 mg/L
Sugars:	0,80 g/L

Packaging

Bottles/box:	12 of 0,75L
Size of box:	32x24x32,5cm
Weight/box:	16 Kg
Bottles/pallet:	660
Weight/pallet:	910 Kg

