

MAIUS CLASSIC 2016

TASTING NOTES

Variety of grapes: CARIGNAN 65%, GRENACHE 25%, CABERNET SAUVIGNON 10%

Tasting notes: A classic wine with modern touches, good color and brilliance. Denotations of red and burgundy fruits with complementing touches of wood and chocolate. Denoting the origin of wine, balsamic and mineral touches are also present together with sensations of graphite, charcoal and empyreumatic. Wine provides elegant entry, perfect balance between the tannic-acid and the alcoholic-oily fractions of the wine with long and persistent aftertaste.

Harvesting: The grapes were exclusively harvested by hand and stored in small cases of 15 Kg capacity. GRENACHE was harvested during the first week of October, while CARIGNAN and CABERNET SAUVIGNON in the second week.

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 28°C. The bleeding of the partially fermented parts takes place after approximately 20-25 days. A good maceration permits us to extract a good dose of tannin structure as well as anthocyanins. The wine receives daily pipeage plus two remounting's. The wine is aged for 12 months, 75% in French oak and 25% in American oak barrels of medium plus to strong toast.

Analytical data

Alcohol content: 14,50% Vol.
Total tartaric acidity: 5,60 grs/L
Volatile acidity: 0,71 grs/L
Sulfur dioxide: 84 mg/L
Sugars: 0,50 grs/L

Packaging

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

