

Brau de Bot classic red 2015

Style: full bodied and fruity

Grapes: 51 % Red Grenache, 19 % Merlot, 18 % Syrah, 8 % Carignan, 4 % Tempranillo-Ull de llebre

Harvest: picked by hand and by machine

Region: Terra Alta, Southern Catalonia

PDO: Catalunya

Production: 86.100 bot. x 750 ML

Stopper: 38 x 24 mm, micro granulated cork

Alcohol content: 14 % by Vol.

Total acidity: 4.6 gr. / L

Total sugar: 0.11 gr. / L

Total Sulphur Dioxide: 60 Mg / L

Tasting notes: It offers a red colour characteristic of Grenache wines – a medium depth with purple glints. Both its aroma and palate are mellow during the first few months following each harvest, with a rustic touch bringing to mind the terroir of this region and slightly fruity hints. That is a good wine for everyday drinking.

Storage and serving suggestions: under good storage conditions, this wine will maintain its characteristics for its first two years. Serve between 14° C and 16 °C.

Brau de Bot, the oldest brand name at the Agrícola Sant Josep winery, is a line of affordable good quality wines ideal for everyday meals. Originally the only red wine bottled at Agrícola Sant Josep, Brau de Bot is produced using grapes only from our own vineyards – mainly red Grenache. Each variety is vinified separately with a strict control keeping the temperature between 24 ° and 28 °C, and a ten-day maceration process. Almost half of the wine is obtained through thermovinification at the pre-fermentation stage. Following the malolactic fermentation and stabilization treatments, the wine is bottled from December onwards each year.

