

Clot d'encís special cuvee "classic" red 2019

Style: full bodied and fruity red wine

Grapes: 80% Grenache, 20% Carignan

Harvest: manual and mechanical, from selected vineyards

Harvesting date: Grenache from 22nd to 29th September; Carignan from September 28th to October 6th

Region: Terra Alta, Southern Catalonia

PDO: DO Terra Alta

Bottling date: march 2019

Production: 5.760 bot. x 750 ml and 515 bot. x 1.500 ml

Stopper: 44 x 24 mm microgranulate with cork base

Alcohol content: 13.4 % by Vol.

Total acidity: 5.1 gr. / L

Total sugar: <0.5 gr. / L

Tasting notes: Red colour with purple glints. Fruity and varietal wine with fine hints of terroir aromas (Mediterranean woods). On the palate it's fruity and texture and body are well-balanced. Soft and versatile.

Storage and serving suggestions: under good storage conditions, this wine will maintain its characteristics during the first three years after bottling date. Serve fresh (14° C).

Clot d'encís special selection red proposes a current and worked version of the most typical blend of local reds: Grenache and Carignan. It is made from the production of selected vines for their moderate yield and a perfectly healthy vintage. The harvest is mostly done by hand and some by machine. Both varieties are made separately with a traditional vinification under controled conditions and with 8 to 14 days of maceration process. Once the malolactic fermentation is finished we taste every wine to decide the best blend. It is gently stabilized and bottled in an only lot.

