

Llàgrimes de tardor carignan 2015

Style: Full bodied and fruity red wine

Grapes: 100% Carignan

Harvest: sorted and picked by hand, 25th- 26th September 2015

Traditional terms: aging in stainless steel tanks

Aging process: 6 months in stainless steel tanks and 12 months in the bottle

Region: Terra Alta, Southern Catalonia

PDO: DO Terra Alta

Bottling date: August 2016

Production: 1.980 bot. x 750 ml

Stopper: natural cork, 44 x 24 mm

Alcohol content: 13.2 % by Vol.

Total acidity: 5.3 g/l

Total sugar: 0.4 g/l

Total Sulphur Dioxide: 86 mg/l

Tasting notes: It shows a medium deep and brilliant cherry colour. Its aroma is dominated by berry fruits aromas and plenty of hints of citrus fruits, Mediterranean herbs and spices. On the palate is delicate, fluid and fresh.

Storage and service suggestions: under good storage conditions it will preserve its characteristics during the next five years after the bottling date. Serve at 14 ° C.

Awards & wine guides: **9.5/10 points at La Guia de Vins de Catalunya 2018**

Carignan is a very delicate grape always found in all the great Mediterranean aged red wines. This red wine is part of the Carignan that we select each harvest to make Llàgrimes de tardor red crianza. This single-variety wine has been elaborated in stainless steel tanks and aged during 12 months inside the bottle, absolutely necessary to harmonize it. There are very few bottles and it has a unique expression.

