

## Llàgrimes de tardor red *mistela* 2016

Style: licquor red wine very sweet and fruity

Grapes: 100% Grenache

Harvest: picked and sorted by hand

Harvest date: late October 2016

Traditional terms: red *mistela* of Terra Alta

Region: Terra Alta, Southern Catalonia

PDO: DO Terra Alta

Bottling date: march 2017

Production: 1.300 bot. x 500 ml

Stopper: mushroom wood with natural cork

Alcohol content: 15.85 % by Vol.

Total acidity: 2.7 g/l

Total sugar: 240.5 g/l

Total Sulphur Dioxide: 11 mg/l

Tasting notes: deep cherry colour and bright. The aroma is very fruity with raisin notes, dried figs, red fruit marmalade and also some spicy nuances. We'll find a bit of freshness and a balanced sweetness due to ripened tannins on the palate. Delicious! Once the bottle is opened the red *mistela* will lose the colour intensity and the aromas will evolve to confit notes. Best enjoyed during the first 3 years following the vintage date. Once opened use the original mushroom cap to close the bottle and place it out of light in a fresh and dry place. You can keep it for at least 3 years following the vintage date. Serve cold (8° C).

*Llàgrimes de tardor red mistela* is the most surprising and less well known *mistela*. It is elaborated with overripened grapes, most of them are raisins, crushed and macerated with high quality grape spirit. This style of wine is very traditional in the villages of the Mediterranean wine regions.

