

ARRELS DE GOL

Type of wine: Red Wine

Grape: 100% Red Grenache

Appellation : D.O. Catalunya

Viticulture: Warm and dry Mediterranean climate, clay-limestone soil, manual viticultural work and mechanical tillage.

Harvest: Manual picking.

Vinification: Plot vinification. Grapes selection and sorting-out, vinification by gravity, extraction by daily pigeage. Alcoholic fermentation at controlled temperature (20-22°C), maceration of 3-4 weeks, aging of 9 months in stainless steel vats and barrels (1/8). Assembly at the end of aging, stabilization by cold, light filtration before bottling.

Analysis:

Alcoholic degree: 14% vol.

Residual sugars: <1 g/L

Total acidity: 5.01 g/L TH₂

Volatile acidity: 0.37 g/L H₂SO₄

SO₂ total: 38 mg/L

pH: 3,62

Tasting notes:

Dress: Beautiful deep garnet and shiny dress with purple hues.

Nose: Fresh and intense, on the fruit: raspberry, blackcurrant, cherry and with spicy notes.

Palate: Clean and franc, energetic with a lot of freshness, crunchy, fruity on red and black fruits, spicy, with melted tannins. Easy to drink, pleasure wine.

