

PUNTILS CRIANÇA 2016



Harvest: 2016

Varietal Composition: Black Grenache and Cabernet Sauvignon

Aging: 6 month in oak

Designation of Origen: Empordà

Production: 15.000 bottles of 75cl



Winemaking notes:

The grapes are from the bottom of la Mare de Déu del Camp of Garriguella. The maceration of the grapes takes place during fermentation at a controlled temperature of 20°C for 20 days.



Tasting notes:

Cherry color with violet reflections. Aromas of red berries of wood, balsamic notes, liquorices and pepper with a touch of roasted notes of coffee and chocolate. In the mouth it is large, long and structured.



Food pairing:

It combines well with all meats, cold cuts, pate and cheese.



Analysis:

ALCOHOL %VOL	TARTARIC ACID (G/L IN TARTARIC)	VOLATIL ACID (G/L IN SULFURIC)	RESIDUEL SUGAR (G/L)
14,5	5,4	0,4	<0,4