

NEGRE DE GERISENA 2019



Harvest: 2019

Variety: Black Grenache and Cabernet Sauvignon

Aging: 6 month in French oak

Designation of Origin: Empordà

Production: 3.000 bottles of 75cl/ 100 bottles of 150cl



Elaboration:

Grapes from old mountain vineyards, more than 50 years old. Maceration of the grapes are doing during the fermentation at a controlled temperature of 20°C for 20 days.



Tasting Notes:

Cherry color with violet reflections. Aromas of red berries with balsamic and licorice notes. The barrel is presented with a pleasant aroma of toffee and vanilla. In the mouth it is spacious and structured.



Food Pairing:

Good companion of: red meats, cured products, all kinds of mushrooms, crudités and cheeses.



Analysis:

ALCOHOL %VOL	TARTARIC ACID (G/L IN TARTARIC)	VOLATIL ACID (G/L IN SULFURIC)	RESIDUEL SUGAR (G/L)
14,9	5,7	0,5	<1