

D.O. Penedès



AMETLLER

ORGANIC GRENACHE

Distinct personality

A very expressive wine. The palate will be filled with intense sensations. 100 % organic Grenache.

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APPELLATION OF ORIGIN

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ORGANIC GRENACHE

• *Terrain & Winemaking*

Organic wine made exclusively with a Grenache native to the vineyards located north of Vilafranca del Penedés, in the middle basin of the river Foix.

Manual harvesting, with selection of clusters according to ideal ripening. It is first destemmed, before maceration for 48 hours at a very low temperature to preserve the olfactory components to the maximum. Alcoholic fermentation, along with the skins, after partial bleeding of the wine, for more than 2 weeks at a controlled temperature below 25°C (77°F). Controlled and careful pump-overs, with subsequent malo-lactic fermentation to soften the acidity.

• *For the consumer*

A very expressive wine, fresh and fruity, with distinct personality, clearly identified with this region. It's attractive color and subtle and suggestive aroma, invite you to the tasting, where the palate will be filled with intense sensations. It harmonizes with all types of cuisine: Mediterranean, Oriental, Exotic..., or with any spicy, light dishes. Perfect balance between structure, acidity and fruit.

Serving temperature: Between 57° and 61°F (14-16°C).

• *Tasting notes*

Intense ruby color, with garnet rim.

Elegant aromatic complexity where wild red fruits predominate with touches of plum and a subtle citrus scent in the background.

Fills the palate with its round and silky tannins that melt in the mouth, resulting with both a fresh and sweet taste. Long and persistent, leaves a pleasant fruity memory on the palate. Distinguished and very interesting.

