

D.O. Penedès



AMETLLER

GRENACHE & CARIGNAN

The style of the great wines

Distinguished and deep. As a whole: elegant. More than 25 years old vine selection of Grenache and Carignan.

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APPELLATION OF ORIGIN

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• *Terrain & Winemaking*

Wine made from a selection of the best clusters of vines (more than 25 years old) of Grenache and Carignan cultivated in our plots of the middle basin of the river Foix, located between the municipalities of La Rovira Roja and Sant Martí Sarroca. Manual harvesting, with selection of clusters according to maturity, that are treated with the utmost care once they arrive at the winery. Cold maceration, after slight bleeding, in stainless steel tanks where it remains for a maximum of 48 hours in order to preserve all the aromas contained in the skin. Subsequent alcoholic fermentation at about 25°C (77°F) for almost 3 weeks, with continuous pumping that allow the maximum extraction of colour and tannins. Followed by malo-lactic fermentation to soften the acidity, and the use of a special breeding technique to give it greater longevity. Natural decantation for bottling, with light filtration and no cooling.

• *For the consumer*

A complete wine, elaborated with traditional grapes in the style of the great wines of Burgundy. Distinguished and deep, its complexity makes it suitable to accompany semi-cured cheeses or poultry, fatty fish, and meat dishes cooked in the oven, on the grill, stews and casseroles.

Serving temperature: Between 61° and 64°F (16-18°C).

• *Tasting notes*

Intense cherry colour, with ruby border.

A very attractive nose, complex, where aromas of ripe wild fruit blend with penetrating spicy and balsamic notes.

On the palate: well structured, fleshy and silky, with an ever-present tannin that guarantees a successful ageing over time. Ends with fruity after-taste, persistent and very pleasant. As a whole: elegant.

