

gerida  
viticultors



# CUVIC



## Varietal

Tempranillo, Syrah and Cabernet Franc.

## ABV

13% alc.

## State

Blancafert and Poblet.

## Elaboration

The grapes are hand harvested and each variety is harvested separately. Later grapes ferment and macerate with their skins for about 30 and 40 days in order to extract all the capabilities of each variety. The next step is to store them in oak barrels for 11 months. At the end of this process the coupage is done and the wine is bottled...

## Tasting note

Deep red colour. Intense flavour of mature red fruit compote, together with hints of toasted oak reflecting the 11 months in oak barrels.

On the palate it is intense, elegantly rounded with a long, silky agreeable aftertaste.

## Pairing

Ideal for serving with cheese dishes and such meat dishes as casseroles or red meat.



Conca de Barberà  
DENOMINACIÓ D'ORIGEN

*Caràcter únic*

## Gerida Viticultors

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