



Varietal

100% Tempranillo.

ABV

13% alc.

State

Tros gran, Blancafort.

Elaboration

The grapes are hand harvested in 15kg boxes in order to arrive to the cellar as soon as possible. The grapes, without breaking them, are stored in vats and a **carbonic macerate** is produced.

After approximately 10 days, it is destemmed and crushed in order to continue the traditional fermentation.

Tasting note

Red wine, not too deep in colour. A highly fruity aroma suggestive of buttery confectionery and ripe red fruits. On palate it is unaggressive with fresh aftertaste.

Pairing

Ideal for serving with meet meals, pasta and soft cheese. Preferably served around 12°C.



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