

gerida
viticultors



ESTUPENDU!



Varietal

90% trepat and 10% grenache variety.

ABV

13% alc.

State

Finca El Prat, Blancafort.

Elaboration

The grapes are hand harvested in 20kg boxes when they have reached their optimum ripeness. After destemming and crushing, grapes macerate with their skins for about 6 and 8 hours until we achieve the desired colour.

Grape ferment in stainless steel vats in low temperature (14-16°C) and subsequent wine ageing with their own lees is produced.

Tasting note

Colour like onion skin. Aroma on the nose of fresh red fruits, just collected, like strawberries or cherries. On the palate it is fresh and electric, and with red fruits flavours.

Pairing

Ideal for serving with appetizers, salads, pasta and pizza.



Conca de Barberà
DENOMINACIÓ D'ORIGEN

Caràcter únic

Gerida Viticultors

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