

gerida
viticultors



TARDANER



Varietal

100% trepat from 60-year-old vines.

ABV

13% alc.

State

Finca El Prat, Blancafort.

Elaboration

The grapes are hand harvested in 20kg boxes when they have reached their optimum ripeness. Trepat variety is usually the last to be harvested. After destemming and crushing, grapes ferment and macerate with their skins for about 35 days. Then the wine is moved from the vessels to new 300L French oak barrels.

Tasting note

Red wine, not too deep in colour. Spicy aroma on the nose, recalling white pepper, characteristic of this varietal, together with mature red fruits hints and oaky notes. This medium-bodied wine is well-balanced and bright, a fantastic symphony on the palate.

Pairing

Ideal for serving with grilled meat, cheese and sausages.



Conca de Barberà
DENOMINACIÓ D'ORIGEN

Caràcter únic

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C/Fortuny, 10 43411 - Blancafort (Conca de Barberà)

info@geridavins.cat

www.geridavins.cat

699 90 97 72