

“A Mediterranean caramel suitable for everyone”.
J.M. Pujol-Busquets



Technical Sheet

Wine type	Dry Organic Red
Available in	750 ml - 1500 ml (Magnum)
Grape variety	Garnatxa Negra
Vintage	2017
Fermentation	Stainless steel vats at 22°C
Alcohol by volume	13,5% vol.
Soil type	Sauló (sandy granitic)
Altitud	150m - 300m
Orientation	South West
Rainfall	600 mm/year

Winemaking

Organic red wine, made from Garnatxa Negra variety. After destemming, the grapes begin a process of maceration-fermentation for 15 days at 22°C in stainless steel tanks to extract the maximum of fruity aromas. Afterwards, the grapes are gently pressed and, once finished the malolactic fermentation in vats, the wine is immediately bottled.

Vintage 2017

The harvest 2017 has been the earliest in the last few years providing very healthy grapes. The high temperatures and lack of rain during the vegetative process advanced the harvest resulting in grapes with very healthy and aromatic skins. The anticipated sugar concentration together with the normal acidity development has allowed a limited production of well-balanced white and red wines with a great ageing capacity.

Wine Tasting Notes

Sight - Cherry colour with purple hues.
Nose - Aromas of red fruit are detected, recalling the floral (violet) aromas.
Palate - Very fruity, recalling the red fruits, fresh and well balanced.
Fruity after-taste with soft tannins.

Prominent Awards and References

Guia de Vins de Catalunya 2019 - 9,51/10