

Grape varieties

Macabeu (50%), Garnacha (25%) and Cariñena (25%)

Origin

Spain, Catalonia, Montsant, Darmós

Soil

stony limestone and alluvium

Vinification

late harvest (October 15) of Garnacha and Cariñena (newly re-inoculated vines), whole bunches of grapes, maceration separately for 30 days for Macabeu and 17 days for the others, alcoholic fermentation with native yeasts

Ageing

12 months in 225 l French oak barrels, no added sulfites

Characteristics

Red, Natural, Still, Aromatic and fragrant

Properties

Alcohol: 13,5 %, Ph: 3,18, SO2: 6, Residual sugar: 0,2 g/l



D'ANGUERA & VALENCIA IRAKERE

D'ANGUERA & VALENCIA, Montsant, Darmós
- Tarragona

2019 07711 75 CL

NATURAL