



# Cabrída

## D.O. Montsant

### Grape varieties:

- 100% Old vines Garnacha

### Winemaking:

- Fermentation at controlled temperature (24-28°C)
- Maceration: 30 days
- Alcoholic and malolactic fermentation in French oak barrels (3000L)
- Smooth fining before bottling (if necessary)

### Ageing:

- 12 months in new French foudre (3000L), light and medium toasted
- Posterior ageing in stainless steel tanks for 2 months just before bottling

### Harvest:

- Handpicked, end of September

### Total production:

- Approximately 3.000 bottles (75cl.)

### Analysis:

- 15 % vol. Alcohol
- 5,3 g/l acid (tartaric)
- <2 g/l residual sugar

### Tasting note:

- Medium ruby color. Very expressive aromas of raspberry marmalade and a floral fragrance tagging along. The palate confirms the ripeness and juiciness the arrange of red fruits have to offer here; and is well balanced by a floral and leafy background that keeps this wine vibrant and fresh. Soft elegant tannins, complexity is seen through the layers of cooked fruits and the elegant integration of the oak, through notes of figs and raisins.

### Food pairing:

- The freshness of this Garnacha makes this wine a good companion to blend nicely with more fatty plates such as duck breast, creamy cheeses and feathered game. Beautiful to pair with rich flavoured plates such as mushroom risotto and any roasted white meat.

