



NEGRE PASSSIÓ Reserve 2012



PARATO

Great Reserve wine from our winery. Emblematic and traditional, with a long aging in French and Hungarian American oak barrels (minimum 14 months), which gives it a very special personality and complexity. Needs to breathe to express the complex and mature notes of his long aging. Indicated to accompany well-cooked vegetables: all types of meats, roasts and the long desks of our Mediterranean culture.

VARIETY 87% Cabernet Sauvignon
13% Tempranillo

HARVEST Tempranillo-Piece of ground A-5 "St.Pere" (1976):
26/09/2012
Cab. Sauvignon-Piece of ground A-14 "Sta.Clara" (1991):
26/09/2012

MACERATION Vinification of varieties separately.

FERMENTATION Maceration and fermentation of the paste for 18-23 days depending on the temperature range at de 27-29°C, with daily pumping until racking.

AGEING 18 months in 300 liter American and French oak barrels.

ANALYSIS

°Alcohol	14'90	%vol.
Total Acidity	3,85	gr/l.
Volatile	0,86	gr/l.
Residual Sugar ...	0,30	gr/l.
SO2	36/75	mgr/l.
pH	3,59	

TASTING NOTE

COLOUR: Ruby-aubergine red color with light mahogany tones on a high layer, with powerful slow-falling medium-tinted tears.

AROMAS: Marked personality on the nose, where intense notes of tertiary aromas derived from long aging appear, toasted and mineral (burnt wood, charcoal, charcoal, damp earth), undergrowth (mushroom, moss, dried flower), surrounded by vegetal notes and a point oxidative (sweet pipe tobacco, forest chamomile), spicy and sweet fruity notes appearing in the background (roasted chestnut, dried fig, raisin, hazelnut) and dairy finish (butter).

IN THE MOUTH: Powerful entry on the palate, with tannins dominated by aging in the bottle but still present, which together with a medium acid sensation, brings freshness and even more life to the whole. Light sweet sensation due to the alcoholic presence, long aftertaste and aftertaste a little acid and reminiscent of black fruit in liquor (cherry, plum).