

Red Santa Clara 2022 Organic



Vi Vegà: Aquest producte està certificat com a Vegà.



Vi Ecològic: Aquest segell garanteix que aquest vi ha estat elaborat seguint les normes de producció, elaboració, envasat i comercialització.

Monovarietal from the plot "Santa Clara" planted in the year 1991, which is characterized by having a clay-sandy soil, calcareous very poor in organic matter. The structure and potency of the variety that we obtain in this type of terroir, is softened by the delicate work in the winery, obtaining a rich, fruity wine, decided, expressive, but at the same time soft, harmonious, cheerful and vivacious. It is a pure wine, not made up by wood, a symphony of flavors and nuances inside the glass.

VARIETY 100% Cabernet Sauvignon

MACERATION Manual harvest, pre-fermentative maceration at 10°C for 3 days at a temperature of 10°C with daily manual "pigeages".

FERMENTATION at 18°C for 14 days and fermentation stopped with cold leaving a small part of residual sugar.

ANALYSIS	°Alcohol	13,65 %vol.
	Total Acidity	3,70 gr/l.
	Volatile Acidity..	0,35 gr/l.
	Sugar	9,10 gr/l.
	SO2	39/117 mgr/l.
	pH	3,30

TASTING NOTE

COLOUR: Red ruby color and blue-purple crown, medium density, powerful and transparent tear.

AROMAS: At the nose displays a broad aromatic palette marked especially by red fruits (forest strawberry) and ripe black fruits (cherry, plum and cassis), tomato and pepper jam and complex finish with notes of damp forest and charcoal and dried seaweed.

IN THE MOUTH: Pleasant and sweet on the palate, sweetened by the natural residual sugar, moderate alcohol and light tannins that provide life and good evolution in the bottle, long aftertaste, and spicy notes such as nutmeg in the retronasal finish that complement the whole.

Silver Medal-53 Competition of wine from Catalunya-TASTAVINS PENEDÈS 2019