PARATÓ

Red Santa Clara 2023 Organic

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 10ºC for 4 days at a temperature of 10ºC with daily manual "pigeages".

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

ANALYSIS

ºAlcohol	13,75	%vol.
ATT	5,30	gr/l. tartaric acid
AVR	0,41	gr/l. acetic acid
Sugar	7,70	gr/l. (glucose+fructose)
SO2	37/112	mgr/l.
pH	3,37	

TASTING NOTE

COLOUR: Ruby red color and red-blue reflections, unctuous sensation and medium, shiny layer, powerful, slightly tinted tears, and slow fall.

AROMAS: Aromas with a predominance of fresh fruits, both red (sour strawberry, red plum) and ripe black fruits (cherry, blackberry), soft vegetal and balsamic touches (tomato leaf, dried mint), caramel and chalky mineral memories.

IN THE MOUTH: Friendly and silky palate, sweetened by residual natural sugar, moderate alcohol, and light harmonious tannins, long and balanced aftertaste in tannin-alcohol and refreshing citric acidity, opening retro nasally to fresh fruit notes (ripe peach, raspberry).

Bronze Medal: "57 Competition of wine from Catalunya-TASTAVINS PENEDÉS 2023"
Silver Medal: "53 Competition of wine from Catalunya-TASTAVINS PENEDÈS 2019"

Vegan Wine: This product is certified as Vegan.

Organic Wine: This label guarantees that this wine has been produced following the rules of organic farming, which has been controlled throughout the process of production, processing, packaging and commercialization.