

NEGRE PASSIÓ Exclusive Edition 2003



PARATÓ

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 57% Cabernet Sauvignon
43% Tempranillo

HARVEST Tempranillo-Piece of ground A-5 "St.Pere" (1976):
12-13/09/2003
Cab. Sauvignon-Piece of ground A-14 "Sta.Clara" (1991):
06/10/2003

MACERATION Vinification of varieties separately.

FERMENTATION Maceration and fermentation of the paste for 15-17 days depending on the temperature range at de 28°C, with daily pumping until racking.

AGEING 12 months in 300 liter American and French oak barrels.

ANALYSIS

°Alcohol	13'50 %vol.
Total Acidity	3,85 gr/l.
Volatile	0,74 gr/l.
Residual Sugar ...	1,78 gr/l.
SO2	14/77 mgr/l.
pH	3,37

TASTING NOTE

COLOUR: Ruby red mahogany colour with a red mahogany rim, dense and powerful slow movingdyedtears.

AROMAS: Markedly tertiary aromas derived from barrel and bottle ageing, with outstanding vegetable aromas (tobacco leaves and camomile), roasts (coffee, forest and wet charcoal), notes of liquor fruits and dry fruits (plum, fig) and a hint of toasted nuts (pine nuts, caramelised almonds).

IN THE MOUTH: On the palate it has a powerful and elegant entry, with a predominance of tertiary character, notes reminiscent of cognac, presence of ripe tannins that provide vivacity, sweet spices and a mineral finish (graphite, gypsum) and a long, silky aftertaste on the palate.