

FINCA RENARDES Red 2019 Organic



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.



A wine with commitment, versatile, gentle, subtly tuned in oak barrels. Well-structured but kind, in its tasting, it is emphasized the aromas and tastes of red fruits. Good combination with white and red meats, sausages, and even with pasta and some stewed fish.

VARIETY Mostly Tempranillo, from old vines, with a part of Cabernet Sauvignon and a touch of Samsó.

MACERATION & FERMENTATION during 10-15 days between 24 and 27°C depending on the variety with daily reductions until the end of the alcoholic fermentation.

AGEING Aging in American and French oak barrels for approximately 3 months where it performs malolactic fermentation.

ANALYSIS	°Alcohol	13'55	%vol.
	Total Acidity	3,50	gr/l.
	Volatile Acidity ..	0,64	gr/l.
	Residual Sugar ...	0,40	gr/l.
	SO2	26/82	mgr/l.
	pH	3,44	

TASTING NOTE

COLOUR: Medium-high red ruby color with a, bright bluish-red rim and finely tinted tears.

AROMAS: Expressive in aromas, provides in the still glass, floral notes (violet), fresh red and black fruits, such as sour strawberry, raspberry, cassis on a background of light notes of barrel aging where smoked and toasted notes stand out, spices (nutmeg) and a finish touch of light lactic memory.

IN THE MOUTH: Medium structure on the palate, the alcohol-tannins-acidity balance offer an elegant set where black fruit and tertiary notes are masked behind a sweet sensation; long-lasting aftertaste and a slightly tannic and mineral finish (plaster, charcoal wet).

Bronze Medal: "56 Concours quality wine competition of Academia Tastavins Penedés 2022"
Silver Medal : XXVII Competition Vins i Caves de Catalonia "Girovi'22"
Commended Winner: Concours International Challenge 2020
Silver Medal : XXII Competition Vins i Caves de Catalonia "Girovi'17"