



## Red Santa Clara 2024 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.



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** Grapes harvested manually in 20 kg boxes, pre-fermentative maceration for 5 days at a temperature of 10°C with daily manual "pigeages".

**FERMENTATION** at 17°C for 20 days and fermentation stopped with cold leaving a small portion of residual sugar.

<b>ANALYSIS</b>	°Alcohol .....	13,90 %vol.
	ATT .....	5,28 gr/l. tartaric acid
	AVR .....	0,34 gr/l. acetic acid
	Sugar .....	7,20 gr/l. (glucose+fructose)
	SO2 .....	37/110 mgr/l.
	pH .....	3,46

### TASTING NOTE

**COLOUR:** Ruby red colour and light aubergine red reflections, unctuous feel and medium layer, shiny, powerful and slow-falling transparent tear.

**AROMAS:** Aromas with a predominance of fresh ripe black fruits (cherry, black plum, blackberry), vegetable jam and light balsamics (carob, undergrowth), caramel and memories of humid forest (mushroom, moss).

**IN THE MOUTH:** Easy entry into the mouth and silky character, sweetened by residual natural sugar, medium-high alcohol and light, harmonious tannins, long and balanced aftertaste in tannin-alcohol and soft acidity, retro-nasal route towards fresh fruity notes (raspberry, blackcurrant).

*Bronze Medal - 58 Competition of wine from Catalonia Tastavins Penedés 2024  
Bronze Medal - 57 Competition of wine from Catalonia Tastavins Penedés 2023  
Silver Medal - 53 Competition of wine from Catalunya Tastavins Penedés 2019*

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