

FINCA RENARDES Red 2018 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 09-16 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	13'65	%vol.
	Total Acidity	3,40	gr/l.
	Volatile Acidity ..	0,45	gr/l.
	Residual Sugar ...	0,40	gr/l.
	SO2	29/87	mgr/l.
	pH	3,47	

TASTING NOTE

COLOUR: Ruby red color with a medium-high layer, velvety-red rim, bright with dense tears and slow fall.

AROMAS: Subtle aromas of aging, with a presence of smoky and roasted notes that drift towards notes of ripe black and red fruits (cassis, blackberry, forest strawberry) and refreshing balsamic-vegetables (dry grass, undergrowth).

IN THE MOUTH: Entry Fresh and powerful entry into the mouth and medium tannic structure which provide good evolution in the bottle and a marked fruity component. Long and spicy aftertaste, with burnt woods and a mineral finish.

Bronze Medal: "56 Concours quality wine competition of Academia Tastavins Penedès 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"