



COUPAGE CRIANZA

SO red wine

Alella Designation of Origin (DO Alella)

Vintage 2018

- Varieties: Syrah (33%), Cabernet S (25%), Merlot (24%), Grenache Black (18%)
- Type of wine: red aged
- Alcohol: 13 % vol.
- Presentation: 75 cl bottle.

Elaboration

Manual harvesting of 15 kg boxes. Vinification of the varieties separately. Destemmed grapes and subsequent maceration of the paste and fermentation for 14-22 days at 24-26°C. Later aging in French and American oak barrels for 16 months.

Tasting Note

Long-aged blend red wine, ideal partner for bushmeat dishes, civets and duck stews, aged and Iberian cheeses... "suck-suck" cuisine... and just with a good book.

- **Color:** Cherry-red ruby color with a medium-high layer, clean and with a red-mahogany border.
- **Smell:** Good expression on the nose where the aromas of aging stand out, roasted memories, licorice and a subtle nose of tobacco, in the evolution in the glass, we find that the wine opens to a palette of aromas of dense and compact fruits, blackberries, currant, and earthy finish of wet forest and mineral (graphite).
- **Taste:** Entry in the mouth serious and structured, with polished tannin but present and persistent finish, with moderate acidity and alcohol, long aftertaste, reminiscent of tertiary notes like cigar box, toasted nuts, smoked and spicy aftertaste such as nutmeg and smoked from the barrel.