



TAN NATURAL 2016

WINE TYPE: Red

GRAPE VARIETY: 55% Garnacha tinta, 45% Tempranillo

DESIGNATION OF ORIGIN: D.O. Empordà

HARVESTED: 07 and 28 September 2016. Harvested by hand in boxes of 10 kg.

PRODUCTION: Organic agriculture with maximum respect for nature. Macerated for 3 weeks and extracted with daily *pigeage*. Annual production of 5,000 bottles.

ANALYSIS

Alcohol content: 13,5% vol.

Residual sugar: <1 g/l

Total acidity: 3.13 g/l

Volatile acidity: 0.49 g/l

Total SO₂: 21 mg/l

pH: 3.71

TASTING NOTES

An elegant "natural style" wine

Colour: A seductive, intensely dark red with hints of violet.

Nose: Fresh and intense, very fruity like a basket of red fruits, cherry, blackberry and blackcurrant although it's also spicy with notes of star anise and pepper.

Palate: Frank, mouth-watering with great energy, tender, very fruity with aromas of fresh and budding fruits of blackcurrant and young, firm tannins.

PAIRINGS

Ideal with griddled meat such as ribs, brisket, stews and sausages.

SERVING TEMPERATURE: 13-14°C

TIME DECANTED: unnecessary