



## ALES NEGRES

**TYPE:** Red wine.

**VARIETIES:** 100% Garnacha Tinta

**DESIGNATION OF ORIGIN:** Table wine.

**HARVEST:** Manual collection in 100 kg crates.

**VINIFICATION:** Reasonable agriculture. Maximum respect for natural resources. Refrigeration in cold storage chamber at 6°C prior to vatting. De-stemming followed by selection. Controlled-temperature fermentation (18-20°C). Gentle extraction through daily cap plunging. Aged in French oak barrels for 4 to 6 months. Annual production of 50,000 bottles.

### **ANALYSIS**

Alcohol by volume: 14.0%.

Residual sugars: <1 g/l

Total acidity: 4.83 g/L TH<sub>2</sub>

Volatile acidity: 0.43 g/L H<sub>2</sub>SO<sub>4</sub>

Total SO<sub>2</sub>: 38 mg/l

pH: 3.59

### **TASTING NOTES**

#### **Colour:**

**Nose:** Expressive and fruity, reminiscent of red fruits and spices, clear and delicious.

**Palate:** Frank and rounded attack, notes of red fruits and spices. Pleasant and easy-to-drink wine.

### **PAIRING**

Ales Negres is perfect for accompanying appetizers, but also with grills or barbecues, red meats and game.

**DRINKING TEMPERATURE:** 14-15°C

**DECANTING TIME:** Not necessary