



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 TH₂

Volatile acidity: 0.43 g/L H₂SO₄

Total SO₂: 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