

# DOMENIO WINES

by Cellers Domenys

## TECHNICAL DETAILS



## ÀNIMA NUA Cor Viu

Organic / Eco

TYPE OF WINE	Red still
VINTAGE	<b>2019</b>
D. O.	D.O. Conca de Barberà
GRAPE VARIETIES	Ull de Llebre
AGEING	5 months on its lees
BOT. SIZE	75cl. Bourgogne
ALC. CONTENT	13,5% vol.
TOTAL ACIDITY	5,47 g/l.
ALLERGENS	Contains Sulphites / suitable for Vegans

## TERROIR & ELABORATION

Result of our adaptation and acclimatization to sustainable environment for offering this genuine and honest red wine. Harvest comes from ORGANIC certificated vineyards in Conca de Barberà (Tarragona) area. Wine elaborated with 1 red grape variety grown from bush and trellis vines/plots of between 20 and 35 years old at 450 mts. height above sea level. Argillaceous soil, surrounded by mountain ranges suffering high thermic contrasts between day and night, summer and winter, which lead into a mix of Mediterranean and Continental climates. Alcoholic fermentation and maceration under low controlled temperature (18-20°C), continuously pumped over for 10 days. After bleeding, malolactic fermentation will take place under controlled temperature (20°C). Before being bottled, the wine stays in touch with lees for 5 months in steel tanks. Be aware this wine can present solids or precipitation as no filtration nor stabilization has been applied before bottling.

## TASTING NOTES AND LITTLE TIPS

**TASTE** Colour Deep purple-red, bright and clean, medium-high robe with garnet rim. Nose Complex and crisp. Rich and intense. High-lightening fruit berries as black-currant and blue-berries, influenced by ripe red and black fruit notes and spices. Palate Subtle of distinguished complexity. Expressive and savory with wide range of nuances. Middle-bodied, frank, and direct, with smooth, silky follow-through. Own personal character, round integrated tannins showcase climate and terroir of la Conca. Long aftertaste, persistent and continuous evolve.

**FOOD PAIRING** Hard cheeses, cold and cured meats, Iberic-ham, elaborated dishes made of game, chicken, and red meats. Also grilled blue-fish and vegetables match.

**SERVING TEMPERATURE** Recommended between 12°C and 14°C.

