

DOMENIO WINES

by Cellers Domenys

TECHNICAL DETAILS



ORIGEN - Capvespre **- Red -**

TYPE OF WINE	Red still
VINTAGE	2020
D. O.	D.O. Catalunya
GRAPE VARIETIES	Ull de Llebre, Merlot
AGEING	None
BOT. SIZE	75cl. Bordelaise
ALC. CONTENT	13,5% vol.
TOTAL ACIDITY	5,32 g/l.
ALLERGENS	Contains Sulphites / Vegans suitable

WINE ELABORATION

Harvested from the pre-coastal hills in the areas of Baix Penedès, Alt Camp and Conca de Barberà.

Each red grape variety is vinified separately. Macerated with the skins from 48h to 72h at a controlled temperature. Bleeding of the must followed by alcoholic fermentation in stainless steel tanks for approximately 3 weeks at low temperature (16 - 18°C). After malolactic fermentation, is clarified and stabilized.

TASTING NOTES AND LITTLE TIPS

TASTE Colour Lively and intense cherry red with violet and purple rims. Bright and clean with noticeable legs.

Nose Frank and expressive, with hints of black, red fruits such as raspberries and blackberries, sensing a background of gooseberry and liquorice.

Palate powerful entry, fresh and fleshy, lively tannin, and balanced acidity. Persistent aftertaste and marked notes of berries.

FOOD PAIRING This wine can be the perfect companion of pastas with elaborated sauces, cheeses and cold cuts, stews of white meats and bird meats in sauce, even for grilled red meats.

SERVING TEMPERATURE Preferably between 12°C and 14°C.



CELLERS DOMENYS

1917

