

DOMENIO WINES

by Cellers Domenys

TECHNICAL DETAILS



SUNSET - Capvespre

- Red -

TYPE OF WINE	Red still
VINTAGE	2020
D. O.	D.O. Catalunya
GRAPE VARIETIES	Tempranillo (ull de Llebre), Cabernet Sauvignon, Syrah.
AGEING	3 months on lees
BOT. SIZE	75cl. Bourgogne bottle
ALC. CONTENT	12,5% vol.
TOTAL ACIDITY	4,94 g/l.
ALLERGENS	Contains Sulphites / suitable for Vegans

TERROIR & ELABORATION

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

Made with 3 red grape varieties whole berry maceration and alcoholic fermentation at a controlled temperature. The wine is pumped over regularly during fermentation and bled after 10 days. Then malolactic fermentation takes place in stainless steel tanks at a controlled temperature of (19°C to 22°C). Before clarification and stabilisation, the wine remains around 3 months on lees.

TASTING NOTES and LITTLE TIPS

TASTE Colour Purple red, brilliant, clean of middle hue, and deep violet-red rim.

Nose Marked presence of red fruit such as strawberries, blackcurrant, cherries, though at the same time appear citrus hints. Fine background, showcasing subtle and fresh notes of lavender and mint.

Palate it is lively, soft, and aromatic. A balanced and expressive passing through with round integrated tannins and refreshing acidity. Intense fruit, and lingering finish. The more versatile.

FOOD PAIRING Semi-hard cheeses, game birds, meat stews, and legumes. Cold cuts, Iberian ham, and white or red grilled meats.

SERVING TEMPERATURE To consumers' preference, though we recommend between 12°C - 14°C.



CELLERS DOMENYS

1917

