



NEGRE PASSSIÓ Exclusive Edition 2001



PARATÓ

Great Reserve wine from our winery. Emblematic and traditional, with a long aging in French and Hungarian American oak barrels (minimum 14 months), which gives it a very special personality and complexity. Needs to breathe to express the complex and mature notes of his long aging. Indicated to accompany well-cooked vegetables: all types of meats, roasts and the long desks of our Mediterranean culture.

VARIETY 70% Tempranillo
30% Cabernet Sauvignon

HARVEST Tempranillo-Piece of ground A-5 "St.Pere" (1976): 15/09/2001
Cab. Sauvignon-Piece of ground A-14 "Sta.Clara" (1991): 19/09/2001

MACERATION During 35 days at 28°C

FERMENTATION Maceration and fermentation of the paste for 20 days depending on the temperature range at de 28°C, with daily pumping until racking.

AGEING 14 months in 300 liter American and French oak barrels.

ANALYSIS	°Alcohol	13'60 %vol.
	Total Acidity	3,60 gr/l.
	Volatile	0,76 gr/l.
	Residual Sugar ...	2,80 gr/l.
	SO2	08/50 mgr/l.
	pH	3,41

TASTING NOTE

COLOUR: Intense ruby red, soft hints of mahogany Tick legs.

AROMAS: Powerful aromas of a win aged in barrel, toast, balsamic (eucalyptus), dry fruit, cocoa, and spice (nutmeg and sweet pepper).

IN THE MOUTH: A vigorous passing through the mouth a balanced presence of tannins and a good alcohol-acidity balance. A marked aftertaste dry fruit (prunes) and a slight mineral taste (charcoal).