



Red Santa Clara 2019 Organic



Monovarietal from the plot "Santa Clara" planted in the year 1991, which is characterized by having a clay-sandy soil, calcareous very poor in organic matter. The structure and potency of the variety that we obtain in this type of terroir, is softened by the delicate work in the winery, obtaining a rich, fruity wine, decided, expressive, but at the same time soft, harmonious, cheerful and vivacious. It is a pure wine, not made up by wood, a symphony of flavors and nuances inside the glass.

VARIETY 100% Cabernet Sauvignon

MACERATION Manual harvest, pre-fermentative maceration at 10°C for 3 days at a temperature of 10°C with daily manual "pigeages".

FERMENTATION at 18°C for 12 days and fermentation stopped with cold leaving a small part of residual sugar.

ANALYSIS	°Alcohol	14,20	%vol.
	Total Acidity	3,80	gr/l.
	Volatile Acidity..	0,57	gr/l.
	Sugar	10,30	gr/l.
	SO2	36/110	mgr/l.
	pH	3,69	

TASTING NOTE

COLOUR: Ruby red colour with purple rim medium-high layer, thick tears with little dying.

AROMAS: Powerful notes of ripe black fruits such as strawberries, cherries and peaches, and grapes appear on a vegetable (tomato leaf), sweet background with a certain final touch of gypsum.

IN THE MOUTH: Pleasant and fun passage in the mouth, balanced in alcohol-acidity where the tannins present are compensated by a tip of residual sweetness, creamy and fruity touch, long aftertaste and somewhat spicy/vegetable aftertaste (green pepper, juniper).

Silver Medal-53 Competition of wine from Catalunya-TASTAVINS PENEDÈS 2019



Vegan Wine: This product is certified as Vegan.



Organic Wine: This label guarantees that this wine has been produced following the rules of organic farming, which has been controlled throughout the process of production, processing, packaging and commercialization.

Vine Growers · Wine Makers

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