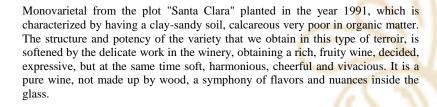


Red Santa Clara 2019 Organic



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.