



NEGRE PARATÓ Samsó 2018 Organic



Varietal wine where we wanted to rediscover the variety Samsó (Cariñena), which is always been worked in Penedès. It comes from the only two plots located in Guardiola de Font-rubí planted in 1978. A full wine with structure, but elegant and round, nothing heavy, gentle and kind in the palate. Ideal with most typical dishes of the cuisine of our country based with meat, sausages and roasts.

VARIETY 100% Samsó of old vineyards, subzone Turons de Vilafranca

HARVEST 09/10/2018 (harvested by hand)

MACERATION Manual harvest, maceration and fermentation of the pulp for 20 days at 23°C with daily souvenirs.

AGEING Subsequent aging in French and American oak barrels of 300 litres for 13 months, where it performs malolactic fermentation.

ANALYSIS	°Alcohol	14'20	%vol.
	Total Acidity ...	3,70	gr/l.
	Volatile Acidity..	0,69	gr/l.
	Residual Sugar	0,40	gr/l.
	SO2	35/89	mgr/l.
	pH	3,41	

TASTING NOTE

COLOUR: Ruby red color with garnet red rim, medium-high layer, transparent and dense tears.

AROMAS: Frank flavor of red and ripe fruits (forest fruit, strawberry, cherry) opening towards tertiary notes derived from the aging of roasted and spicy (smoked, burnt woods, roasted nuts, burnt caramel, cinnamon) and a slight vegetal-balsamic touch. refreshing (pine resin, eucalyptus) and moist soil.

PALATE: Unctuous and warm entry, it presents a fine harmony between alcohol-acidity, fresh sensation, somewhat citrus sensation (grapefruit), ripe fruity, roasted and fresh tannins that add liveliness to the whole.

Gold Medal – “55 Concours quality wine competition of Academia Tastavins Penedès 2021”

Gold Medal – “Concours International Challenge 2020”

Gold Medal – XXV Competition of wine and cava from Catalunya – Girovi 2020

Silver Medal – XXIV Competition of wine and cava from Catalunya – Girovi 2019

Gold Medal – XXIII Competition of wine and cava from Catalunya – Girovi 2018

Silver Medal – “Concours AWC Vienna International Wine Challenge 2017”

Diploma of Excellencia – “51 Concours quality wine competition of Academia Tastavins Penedès 2017”

Guia de Vinos: WINE UP! Gold Taste 90+ Wine Up Club 2017: 90,08 pts.”

Bronze Medal – “50 Concours quality wine competition of Academia Tastavins Penedès 2016”

Gold Medal – “Revista Gilbert & Gaillard 2016”

Gold Medal – “Concours Mundus Vini – The Grand International Wine Award Meininger 2016”

Gold Medal – “Concours AWC Vienna International Wine Challenge 2016”

GuiaPeñín 2019(harvest 2015): 92 pts.



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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