



FINCA RENARDES Red 2017 Organic



A wine with commitment, versatile, gentle, subtly tuned in oak barrels. Well-structured but kind, in its tasting, it is emphasized the aromas and tastes of red fruits. Good combination with white and red meats, sausages, and even with pasta and some stewed fish.

VARIETY Mostly Tempranillo, from old vines, with a part of Cabernet Sauvignon and a touch of Samsó.

MACERATION & FERMENTATION during 10-18 days between 24 and 27°C depending on the variety with daily reductions until the end of the alcoholic fermentation.

AGEING Aging in American and French oak barrels for approximately 3 months where it performs malolactic fermentation.

ANALYSIS	°Alcohol	13'40	% vol.
	Total Acidity	3,30	gr/l.
	Volatile Acidity ..	0,34	gr/l.
	Residual Sugar ...	1,40	gr/l.
	SO2	29/89	mgr/l.
	pH	3,57	

TASTING NOTE

COLOUR: Ruby red in colour of a medium to high intensity, maroon-red rim, with a strong and heavy tear.

AROMAS: Aromatic complexity where initially tertiary notes appear derived from the passing of the wine in the barrel (smoke, damp charcoal, cigar box, tea leaves and tobacco), opening up with airing to ripe fruity nuances (black current, prunes and jam) and with a balsamic ending (pine resin).

IN THE MOUTH: Entry in the mouth strong and structured medium tannin, warm and with the presence of soft tannins, lengthy retro-taste; ending with a sweet nature with a fruity and fresh reminder.

*Commended Winner: Concours International Challenge 2020
Silver Medal : XXII Competition Vins i Caves de Catalonia "Girovi'17"
Guia Peñin 2019: 87 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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