



NEGRE PARATÓ Samsó 2017 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	29/09/2017 (harvested by hand)		
MACERATION	Manual harvest, maceration and fermentation of the pulp for 14 days at 23°C with daily souvenirs.		
AGEING	Subsequent aging in French and American oak barrels of 300 litres for 11 months, where it performs malolactic fermentation.		
ANALYSIS	°Alcohol	14'35	%vol.
	Total Acidity ...	3,75	gr/l.
	VolatileAcidity..	0,57	gr/l.
	Residual Sugar	0,60	gr/l.
	SO2	26/68	mgr/l.
	pH	3,32	

TASTING NOTE

COLOUR:	Ruby red in colour with a reddish purple rim, medium to high intensity, reddish tear with a slow fall.
AROMAS:	Rich in aromas, standing out the beginning are notes from barrel toasting (toast and smoke, cigar box, damp charcoal), sweet spices, over a base of ripe black fruit (black currents, prunes), dry vegetables (straw and tea) and with a mineral finish.
PALATE:	Passing through the mouth is strong and lengthy, medium acidity and very marked and silky tannins that add body and structure, long retro-taste with reminders of toast and caramelised fruit (caramel, glazed cherries).

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 Excellence – “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.