



DENOMINACIO D' ORIGEN:

CATALUNYA

TERROIR:

Garnacha that comes mostly from plots facing the Ebro river, mainly from calcareous clay soils.

Both the influence of the Mediterranean Sea, with mild temperatures and more hours of sun, as the mountain areas with the presence of forest, which have a more continental climate, give the wine the freshness and elegance of a variety, the grenache, essentially Mediterranean.

WINERY:

Located in Fonollosa (Manresa, Barcelona), it was founded in Manresa in 1898, so it has more than 120 years of history and the experience of a family, the Roqueta family, linked to the world of wine for more than eight centuries.

TASTING NOTES:

The noble expression of red grenache highlights the profile of this red wine.

It is distinguished by its bright cherry-red color, rich aromas of ripe red fruit over a floral background. In the mouth it is fresh, delightful and moreish.

MACERATION/FERMENTATION PROCESS:

Alcoholic fermentation in stainless steel tanks at controlled temperature

AGING:

3 months in oak barrels

WINEMAKER:

J. Samarkian, Ramon Roqueta

FOOD PAIRING:

Fresh pasta with light sauces, pizza w/toppings, barbecue and grilled meats, lamb, cheeses

