

SINGLE VINEYARD

Cinsault 2014

ITATA VALLEY



VINEYARDS

Granitic soils, sandy and rich in minerals. Mediterranean climate with four well-marked seasons. Rainfall around 700mm per year.

VINIFICATION

Harvesting by hand in 10-kilo crates. Pre-fermentative maceration for 7 days at 44.6°F; Alcoholic fermentation with selected yeasts in stainless steel tanks, with temperatures and tannin-extraction levels that vary according to the batch. Malolactic fermentation in stainless steel tanks and ageing in new and used French oak barrels for 10 to 12 months.

ANALYSIS

Alcohol: 14,0% vol.

Residual Sugar: <4 g/L.

Composition: 100% Cinsault



TASTING NOTES

Colour: Pomegranate-red of medium intensity.

Aroma: redcurrants, strawberries, violets and lavender.

Flavour: Light-bodied and easy to drink, with balanced acidity.

SERVING SUGGESTIONS

Serving temperature: 60.8°F.

Maridaje: pastas, antipastos, lean meats and mild cheeses.