



Cap de Pera D.O. Terra Alta

HARVEST: Manual, at the optimum point of maturity at the end of September and beginning of October.

FERMENTACIÓN: Maceration in stainless steel tanks with daily overren for two weeks to extract colour, aromas and soft tannins. Fermentation at 22°C. Later malolactic fermentation.

APEARANCE: Intense garnet ruby colour with violet shades. It has brightness and limpidity.

AROMAS: Has a note of red fruits such as raspberry that mix with the black fruits of the forest. A spicy touch appears that gives it a complexity and since we also notice floral aromas typical of the Syrah, like the violet that gives it a characteristic and pleasant aroma.

PALATE: Soft and fresh on the palate, it is unctuous and enveloping, where the notes of red fruit and spicy Grenache appear. It has a long and elegant.

VARIETIES : Grenache & Syrah

AWARD : 2020 - BWT 2020 - Silver Medal