

ARKETIPO

RED 2018

TASTING NOTE

Intense red with rubi reflections. Captivating aromas of acid fruits, remembering oriental species (cinnamon, clove, licorice...) and smoky noble notes. Fresh mouth, with soft tannins, fruity and a soft ending

ELABORATION

Hand-picked in boxes of 10 kg. Fermented in cement and inox, partially entire grape with their own indigenous yeasts. Then soft pressed. Malolactic fermentation in barrels of 500l for better integration of wood. Aged on its lees with soft batonnage. Soft filtration.

GRENACH 50% MERLOT 35% SYRAH 15% ABV 13.5% / ACIDITY 3.7 G/L ATS / 2 free SO2 (g/Hl) 1600 bottles

