

Gramona

GRAMONA PRIMEUR

Rosat · Organic 2015



Vol. 11,5 %

Grape Variety 100% Syrah produced from organic grapes.

The wine is certified with the CCPAE quality mark from the **Consell Català de la Producció Agrària y Ecològica** (Catalan Council of Organic Agricultural Production). It comes from Sant Pau d'Ordal

Production

Harvested by hand followed by selection on a sorting table.
Produced by direct bleeding after maceration of the must on the skins in order to obtain the grapes variety's best aromatic constituents and achieve the desired shade.

Tasting Notes

Appearance Bright, intense ruby red with subtle purple highlights.

Nose The wine shows an aromatic intensity reminiscent of wild red berries, blueberries, blackberries, redcurrants, raspberries. Candy aromas. Fresh herbal notes and subtle anise flavored.

Palate Full of flavour on entry, with a hint of sweetness. Full on the palate, meaty, round and completely dry. Its fantastic acidity refreshes the whole.

Food Pairings Great as an aperitif with 'tapas' and can carry on through to the meal. Seafood. Rice and pastas, especially in tomato sauces. White meats.

We recommend serving this wine between 6 °C -9°C.



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Art de Vivre

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