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CELLERS
TARRONÉ
1942



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LOCATION: Batea / DO Terra Alta.

GRAPE VARIETIES: Red Grenache.

AGEING: 6 Months in French oak barrels.

ABV: Alcohol 14,5 %

SERVE: Between 15° C and 17° C.

WINEMAKING PROCESS

Fermented at a controlled temperature of 24°C, with post-fermentation skin contact for 21 days with short pump overs. The free-run juice, which has become wine is kept separate from the press wine and is racked to 300 Litre French oak barrels to start the ageing process. Bottled and left to age until it is released.

HARVEST

Manual harvest in 15 Kg crates during the second half of September.

TASTING NOTE

Intense, red cherry colour with medium-high robe. Pleasant, refreshing aromas with slight hints of red fruit on a mineral background. In the mouth it is very expressive, fruity, with sweet tannins and lots of potential. Long and lingering finish. Good balance.

FOOD PAIRING

Ideal with grilled red meat, accompanied by jacket potatoes and a platter of Iberian cold cuts and toasted farmhouse bread rubbed with tomato or game stews and roasted beef cheeks.
