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CELLERS
TARRONÉ
1942



Seguit

LOCATION: Batea / DO Terra Alta.

GRAPE VARIETIES: Red Grenache.

AGEING: 12 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 ruby in colour. This wine offers a wide range of pine oil and eucalyptus aromas with creamy hints of caramelised fruit. In the mouth, it is pleasant, well-balanced, with sweet, rounded tannins which are reminiscent of ripe fruit and spices. A long and lingering finish leaves us with a mineral aftertaste.

POTENTIAL FOR AGEING

From the moment this wine is released, it develops and ages favourably in bottle for a further 6-7 years.
