

LES GALLINETES (VI SOCIAL)



Winemaking process: The grapes come from three of our vineyards located in Montblanc. Cold pre-fermentation maceration and fermentation with endogenous yeasts. It has been raised for 3 months in barrels of 225 and 300 liters of French oak.

Concept: The social entity APRODISCA (Asociación Pro Personas con disminución psíquica de la Conca de Barberà) and the Celler Mas Foraster have signed a collaboration agreement, whereby the Celler has produced this wine with a label designed by one of the guys at the service occupational For each bottle marketed, the Celler Mas Foraster makes an economic contribution to the entity.

Grape Varieties: 60 % Trepat, 30% Grenache, 10 % Syrah.

ORGANIC

Viticulture

Ecological crop certified by CCPAE. OPERATOR 005370 E

Type of soil: Alluvial flooring, clay and calcareous with pebbles and slate. Located on the slopes of the Prades Mountains.

Climate: Continental - Mediterranean.

Age of vines: Between 10 and 25 years old.

Altitude: Between 370 m. - 420 m. above sea level.

Production (kg/ha.): 5000 kg. Grenache – 5000 Kg. Trepas - 4000 kg. Syrah.

Tasting notes

Colour: It is a half-colored wine with cherry colour and ribet with violet tones.

Aroma: Elegant aroma of red fruit and spices.

Tasting: In the mouth it is a delicate wine, round, sweet, fresh and persistent.

Temperature: Consuming between 12-14 ° C.

Pairing: Ideal for rice, pasta, vegetables, cold meats, cheeses, white and red meats.