

ELS NANOS COLLITA



Preparation: All the grapes come only from the vineyard of Mas Castells. Harvest a couple of days before the point of optimal phenolic maturation to keep the freshness of the grapes. Pre-fermentation and decanting maceration before finalizing fermentation.

Concept: We seek the maximum expression of primary aromas. Very fresh and sweet in the mouth, this is a fun and direct wine that shows us the full potential of a young wine.

Varieties: 70% Tempranillo / 20% Cabernet Sauvignon / 10% Trepat.

ORGANIC

Viticulture

Organic crop certified by CCPAE. OPERATOR 005370 E

Type of soil: Claylocalcaral alluvial soil. Located on the slopes of the Sierra de Miramar in the vineyard of Mas Castells.

Climate: Continental - Mediterranean.

Age of vines: More than 24 years.

Altitude: 370 m. above sea level.

Production (kg / ha.): 4000 kg. Tempranillo - 3500 Kg. Cabernet Sauvignon - 4000 Kg Trepas.

Tasting card

Color: It is a young wine with cherry color and a tinge with violet tones, denoting its youth and liveliness.

Aroma: Intense primary aromas with predominance of red fruits and flowers such as violet.

Tasting: In the mouth it is a very sweet, fresh, pleasant and persistent wine.

Temperature: Consume between 12 and 14°C.

Pairing: Ideal to eat with salads, rice, pasta, vegetables, cold meats, grilled white and red meats.