



# Gg 2018

**Wine Type:** Red Wine

**Grapes:** 100% Red Grenache

**Appellation:** D.O. Empordà



## **Viticulture:**

Organic farming, hot and dry Mediterranean climate, granitic soil, manual viticulture and mechanical tillage.

## **Harvest:**

October 5, 2018.

Hand picking in 10 kg crates.

## **Vignification:**

Plot vignification. Grapes sorted and destemmed. Vignification in a concrete egg, daily watering of the hat, natural extraction by the ovoid-shaped movement of the egg-shaped tank. Maceration of 5 weeks, aging of 6 months in the concrete egg. Stabilization by cold, light filtration before bottling.

## **Analysis:**

Alcoholic degree: 15.5% vol.

Residual sugars: <1 g / L

Total acidity: 5.16 g / L TH<sub>2</sub>

Volatile acidity: 0.43 g / L H<sub>2</sub>SO<sub>4</sub>

SO<sub>2</sub> total: 49 mg / L

pH: 3.33

## **Tasting notes:**

Dress: Beautiful light garnet shiny dress with purple hues.

Nose: Fresh and intense, on the fruit: raspberry, blackcurrant, cherry, a lot of delicacy, finesse and complexity.

Palate: Clean and frank, energetic with a lot of freshness, crunchy, very fruity, typical of Red Grenache, a lot of finesse and elegance, very complex wine.

## **Food and wine pairing:**

Lamb, a nice piece of beef or grilled meat.

## **Service:**

14-15°C, decanting not necessary.

## **Annual production:**

1,000 bottles.

TERRA REMOTA

