



# tan natural 2019

**Wine type:** Red wine

**Grapes:** 60% Red Grenache - 40% Tempranillo

**Appellation:** D.O. Empordà



## **Viticulture:**

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

## **Harvest:**

September 16 and October 3, 2019.  
Manual picking in 10kg rates.

## **Vinification:**

Plot vinification. Sorting of the grapes, gravity vatting, extraction by daily pigeage, short maceration of 3 weeks, 5 months aging in stainless steel tanks, assembly at the end of aging, stabilization by cold, light filtration before bottling.

"Natural" wine. No added sulphites.

## **Analysis:**

Alcoholic degree: 13,5% vol.

Residual sugars: <1 g/L

Total acidity: 4.65 g/L TH<sub>2</sub>

Volatile acidity: 0.36 g/L H<sub>2</sub>SO<sub>4</sub>

Total SO<sub>2</sub>: 18 mg/L

pH: 3.57

## **Tasting notes:**

Dress: Beautiful deep garnet shiny dress with purple hints.

Nose: Fresh and intense, on the fruit: raspberry, blackcurrant, cherry with spicy notes.

Palate: Clean and franc, energetic with a lot of freshness, crunchy and salivating wine, very fruity (basket of fresh red fruits), with young soft tannins already melted.

## **Food and wine pairing:**

As an aperitif and with grilled meats: ribs, chicken breast, sausages.

## **Service:**

13-14°C, decantation not necessary.

## **Annual production:**

12.000 bottles.

TERRA REMOTA 

