

## Ales Negres 2021

### Black Grenache

#### Viticulture and Characteristics of the Season

Vineyard located on various different slopes of Terra Alta, with loamy soils that benefit from good light and as such a great capacity for growth. The Vineyard is currently in conversion to becoming organic.

A slightly late year for the grapes to reach their optimal ripeness. Excellent sanitary conditions and aromatic development.

#### Winemaking and Ageing

As soon as the grapes arrive at the winery, they pass through the selection table ensuring the highest quality of fruit in the deposit. Alcoholic fermentation is carried out under strict temperature control using punching down to delicately extract the tannins.

After it is pressed, the wine is kept in stainless steel to keep its fruitiness and allow a delicate clarification by decanting. Before bottling, it is filtered and stabilized.



#### Tasting Notes and Food Pairing

Taking a ruby red colour letting off purple tints, **Ales Negres** opens our nose to cherry, raspberry, strawberry, and plum jam. It also offers tertiary aromas of sweet spices as pink pepper and vanilla. On the palate it is vibrant and punchy thanks to its natural acidity, the roundness of its tannins and the balance achieved at ripeness.

**Ales Negres** is versatile, brilliant for Sunday lunches like fresh pasta with Bolognese sauce, *butifarra de perol* (local catalan sausage) but can also go well dishes like Santa Pau beans, *ají de gallina* (peruvian dish of chicken with curcuma sauce) and even a cheesecake with red fruit jam.

**Production:** 15.000 bottles of 75 cl.

**Alcohol:** 13,5%

**Appellation of Origin:** DO Catalunya