

Caminito 2022 Black Grenache



Viticulture and Characteristics of the Season

The grapes are carefully tended to in respect of the strict guidelines that certify us as an organic winery.

The harvest is carried out manually at the end of August when the sanitary conditions of the Grenache is optimal.

Winemaking and Ageing

To respect its delicate aromatic profile, the freshly harvested grapes are kept in a cold room for 24 hours before being carefully processed and pressed. Once the must has been clarified it is fermented in stainless steel tanks under strict temperature control.

Halfway through fermentation, 50% of the volume goes into barrels. As such, the 6-month ageing of **Caminito** is carried out both in stainless steel tanks, which protects its freshness, and in barrels, where the batonnage of its fine lees gives it a greater balance adding character and elegance.

Tasting Notes and Food Pairing

Elegant pale pink colour, bright and very attractive to the eye. Fresh and fruity nose, with notes of currants, strawberries, pomegranate, and a hint of rose. Delicately soft on the palate, savoury, unctuous, round, with a mineral touch and a slightly saline finish.

All these elements make it an ideal wine to match with seafood paella or Galician-style octopus a la plancha. It is also brilliant for appetizers like beef carpaccio, or a fresh basil burrata and tomato salad.

Production: 6.500 bottles de 75 cl.

Alcohol: 12,5%

Appellation of Origin: DO Empordà