



# adalta red 2019

**Type of wine:** Red wine

**Grapes:** 100% Red Grenache

**Appellation:** D.O. Terra Alta



## **Viticulture:**

In Organic Agriculture Conversion. Warm and dry Mediterranean climate, clay-limestone soil, manual viticultural work and mechanical tillage.

## **Harvest:**

September 30, 2019.  
Hand picking.

## **Winemaking:**

Grapes sorted and destemmed. Extraction by light daily pumping over. Alcoholic fermentation at controlled temperature (21-22°C), maceration of 5 weeks, aging of 8 months. Collage, light filtration, bottling.

## **Analysis:**

Alcoholic degree: 14,5% vol.  
Residual sugars : <1 g/L  
Total acidity : 5.70 g/L TH<sub>2</sub>  
Volatile acidity: 0,37 g/L H<sub>2</sub>SO<sub>4</sub>  
Total SO<sub>2</sub>: 17 mg/L  
pH: 3,34

## **Tasting notes:**

Dress: Beautiful clear purple red colour with violet reflections.

Nose: From the opening, the nose is on notes of red fruits like currant, blackcurrant where the spices are mixed: cinnamon, cardamom, gingerbread. Then, we find the crushed black olives and the ripe red fruits.

Palate: The freshness is felt from the start in the mouth, with many small ripe red fruits such as redcurrant and a certain concentration while remaining light and elegant. The tannins are very supple, well melted and the finish is long, complex with iodine and floral notes reminiscent of peony and violet. A wonderful and modern Grenache.

## **Food and wine pairing:**

Suckling pig on a spit, lamb marinated with mint and lime, pasta carbonara Guanciale and Pecorino Romano.

## **Service:**

15-17°C, decanting not necessary.

## **Annual production:**

6.000 bottles.

TERRA REMOTA

