

DOTZEVINS COSTERS DEL SEGRE

Organic wine harvested by hand and aged in French oak barrels. The grapes, mostly Cabernet Sauvignon, Carignan and Grenache grow away from the maritime influence but with sunshine and a high level of aridity and humidity due to the persistent fogs of winter. Those are unique facts that give it its 'Continental' character, typical of the DO Costers del Segre. The result is a powerful wine, balanced and slightly spicy.

DO COSTERS DEL SEGRE "TERROIR"

Denomination Of Origin Costers del Segre holds 4153 hectares of vineyards, located in the middle basin of the river Segre, between the Pyrenees and the Ebro. The weather in that land is dry and hard, mainly because remains distant from the maritime influence with sunshine and high aridity, with little rain and moisture resulting from persistent fogs of winter.

Regulatory Council has registered 601 wineries and 40 companies trading an average of 17 million liters of wine. Its inland weather nature has maintained its wines away from the most popular routes of commercialization. The result is a wine with very characteristic traits as a result of new grape varieties and production methods. Costers del Segre is, in fact, the first of which were introduced Catalonia varieties Cabernet Sauvignon, Merlot and Chardonnay along with local varieties and where they take the California winemaking techniques.

The vineyards are located in the region of "Les Garrigues" on an altitude above the sea ranging between 550 and 700 meters, in the south of the province of Lleida, between the towns of La Pobla de Cérvoles and Albagés. The landscape stands out with olive, almond and is extremely characterized by its dry land. The land and climate are typical characteristics of this area, giving the wines the aim of expressing sensory richness of this environment. The very low rainfall, extreme temperatures, rough terrain on terraces and gravel soils of different mineral compositions, poor in its organic matters, constitutes the ideal place for the production of ecological wines.

BLEND

CABERNET SAUVIGNON	50%
GRENACHE	26%
CARIÑENA	20%
SYRAH	4%

WINE MAKING

Organic grapes harvested manually in boxes of 12 kg. Fermentation took place in cylindrical stainless steel tanks at about 24-26 ° C. The Maceration of Grenache, Carignan and Syrah takes about 10 days and about 20 days Cabernet Sauvignon. After that the press is done with Pressing lightweight pneumatic press. Co-inoculated malolactic fermentation of Grenache, Carignan and the Syrah and Cabernet Sauvignon comes in the sequence. The wine was bottled in May 2016 and aged in French oak barrels of medium grain.

TASTING NOTES

Easily detect black fruit on the nose, spicy notes of cinnamon and vanilla and a subtle hint of wood and undergrowth. In the mouth we find a round wine, balanced with soft tannins and flavors of stewed fruit and spicy undertones.

PAIRING

Here we find a perfect wine to match grilled meats, stews and casseroles. If we can choose three "perfect" dishes to accompany our Costers del Segre we can easily choose the veal with mushrooms, duck's magret with sweet jams and oxtail in its own sauce.

Performance **4.000 Kg / Ha**

Costers del Segre

DESIGNATION OF ORIGIN
ECOLOGICAL

2017



11 months
OF LEES



from 16°C to 18°C
SERVING TEMPERATURE



15%
ALCOHOL



75 cl.
CONTENTS EACH BOTTLE