

DOTZEVINS CONCA DE BARBERÀ

We present a young wine, fresh and well balanced acidity. Made from a blend of Trepat grapes (QDO most representative grape) and Grenache. This unique blend is drawn up between the various producers and OJ was very elaborate a bet with the winemaker winery Sebastian Ricard Mas outsider who is who makes us TWELVE wine DO Conca de Barberà.

CONCA DE BARBERA

Conca de Barberà has Almost 4,200 hectares of vineyards in the north of the province of Tarragona, bordering Lleida on the west, and Montblanc is the capital. The production area is nestled in a basin or depression, with a very special geo climatic space for growing grapes. Trepat grape variety in this territory represents 90% of world production, of which 8,500 hectoliters are prepared by the QDO and with its 22 wineries they are able to produce 1.2 million of bottles. The grapes are typical Trepat in red and rosé wines, and Macabeu and Parellada in whites and sparkling wines with low alcohol content, a delicate fruity aromas and light acidity.

"TERROIR"

The grapes are coming from vineyards in Sierra de Miramar, 400 meters high in calcareous clay soils. Vineyards are planted 35 years ago and faced southwest, which provides the sun light at midday. The area is not very warm, but it has a huge thermal contrast between day and night. All this makes the grapes ripen slowly, maintaining a good acidity that provides freshness.

WINE MAKING

One week of cold maceration (10 ° C) in order to extract all the aromatic potential of the skins. Endogenous yeast fermentation at 20 ° C for 14 days pumped over twice daily maximum of five minutes each (always with oxygen). Of pumping over and subsequently divided after the press. After that, the Malolactic fermentation and spontaneous process of clarification by decantation (natural cold) becomes given. Aged for 5 months in steel tank.

BLEND



TASTING NOTES

Sweet, elegant and expressive with red fruit notes. Long and persistent on the palate with essences of almond, laurel and white pepper together with an spicy final. In the Nose it maintains the same characteristics. Cherry color with ruby rim, medium-low intensity and small tears are found in this wine.

PAIRING

The balanced blend of this wine makes an excellent companion for both white meats and pastries. And also rice, blue fish, meats and creamy cheeses.

Performance **7.000 Kg / Ha**

Conca de Barberà

DESIGNATION OF ORIGIN

2016



5 months
OF LEES



from 14°C to 16°C
SERVING TEMPERATURE



13%
ALCOHOL



75 cl.
CONTENTS EACH BOTTLE