

FAISÀ '21



TECHNICAL SHEET OF THE VINEYARD

Situation of the vineyard:	Siurana d'Empordà
Soil Type:	Alkaline, loamy texture and argillaceous
Varieties:	Merlot
Year of planting:	2002
Training system:	Espalier
Plantation framework:	2x1
Pruning:	Doble Guyot
Harvest:	Manual

TECHNICAL SHEET OF THE WINE

Varieties:	Merlot 14%vol
Winemaking:	Cold pre-fermentative maceration. Fermentation at controlled temperature (22°C-23°C). Maceration for 15 days and then bleeding from the tank to obtain a quality wine.

Tasting notes: Intense ruby red color.
Aromas of spices and red fruit, blueberries, currants.
Soft, warm with notes of velvety tannins with herbal touches at the end of the mouth.

Food matching: Red meats, grilled meats, stews, mushrooms and cured cheeses.



VINS DE TALLER®
Siurana d'Empordà