

GEUM '20



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 for 24 hours. Fermentation at controlled temperature (23-24 °C) with daily ups and downs during the first stages of fermentation. After maceration for about 15 days, the tank is drained to extract the highest quality wine. Aged for six months in second and third year French oak barrels.

Tasting notes: Cherry color with a purple edging. Notes of licorice, vanilla and toast.
In the mouth it is round and balanced with ripe tannins. Long with a vanilla finish..

Food matching: Rice, small game, poultry, pasta.



VINS DE TALLER®
Siurana d'Empordà