

GRIS' 21



TECHNICAL SHEET OF THE VINEYARD

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



TECHNICAL SHEET OF THE WINE

Varieties: Merlot and Grey Grenche, 13% vol

Winemaking: Maceration at low temperature before light pressing. Posteriorment Subsequently daily maceration and homogenization of the must with the solid parts (pulp) at low temperature 48-72 hours. Fermentation in stainless steel tanks at a controlled temperature between 15°C and 16°C.

Tasting notes: Pale pink color with low intensity. It looks completely bright. Aromas of red fruits, blackberries. Fresh and citrus notes.

Food maching: Seafood, prawns, fish snack, fresh pasta, light dishes, rice dishes.



VINS DE TALLER®
Siurana d'Empordà