

MARIETA '20



TECHNICAL SHEET OF THE VINEYARD

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

TECHNICAL SHEET OF THE WINE

Varieties:	Marselan 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 cherry color with purple highlights. Young character with aromas of spices and licorice. It has a good balance in long and round mouth.

Food matching: Grilled meats, calçots, roasted vegetables.



VINS DE TALLER®
Siurana d'Empordà