

TORTUGA '21



TECHNICAL SHEET OF THE VINEYARD

Situation of the vineyard:	Siurana d'Empordà
Soil Type:	Alkaline, loamy texture and argillaceous
Varieties:	Monastrell
Year of planting:	2016
Training system:	Espalier
Plantation framework:	2x1
Pruning:	Doble Guyot
Harvest:	Manual

TECHNICAL SHEET OF THE WINE

Varieties:	Monastrell 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: Very dark garnet red color with a high layer and a ruby rim.
High aromatic intensity, with notes of ripe black fruit and blackberry jam.
Fleshy sensations, with body and structure of warm and greedy entrance.

Food matching: Grilled red meats, stews, cheeses, Iberian cold meat.



VINS DE TALLER®
Siurana d'Empordà