

# CERVUS '20



## TECHNICAL SHEET OF THE VINEYARD

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

## TECHNICAL SHEET OF THE WINE

Varieties:	Malbec 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 dark color with aromas of licorice and pepper, presence of black fruit in the mouth and spicy.

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



VINS DE TALLER®  
Siurana d'Empordà