ALOJA MARE

Red wine from old vines with DO Montsant 2013

──── WINE DESCRIPTION

Red wine from DO Montsant made from grapes scourced from low-yielding old vines, some of which are on the famed slate Llicorella soils. A solid representative of the region: nuanced, offering red and black fruits, sweet spices, herbaceous notes, a mineral backbone and balancing freshness. Although a full-bodied wine, it's balanced and elegant, lengthy without being heavy. Aloja Mare takes you on a journey through the hills and valleys of the Priorat mountains.

WINE MAKER

Toni Coca



55% GRENACHE 25% CARIGNAN 20% SYRAH



YEAR-OLD VINES



RED CLAY, LIMESTONE AND SLATE



12 MONTHS IN FRENCH AND AMERICAN OAK



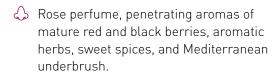
VEGAN



VINEYARDS IN ECO CONVERSION

TASTING NOTE





Velvet textured, penetrating attack, intense yet fresh. Tart red fruit coupled with sweeter black berries. Ceder, fruit salad, spice and herbs. Soft, agreeable tannins, well-structured. Great length.



Alcohol 14.50% - Sugars 0.89 g/l Acidity 5.20 g/l - pH 3.47 Production: 3.200 botlles(75cl - 1.5L)



🔼 FOOD PAIRING

The perfect match: Roasted chicken in a vermouth reduction with pears and prunes, mascarpone and foie mousse.

Solid choices: Grilled meats, pizza, roasts, stews, spicy dishes, cured cheeses, cocoa.

Surprising hits: Stuffed trout, Haba beans a la Catalana, baby octopus with caramelized onions, pork cheeks, stuffed calamari, oxtail stew, lamb shank, stewed boar, roasted pheasant with prunes, blue cheeses, dark chocolate.



MUSIC MATCH

- · Are You In the Mood? by Stéphan Grappelli & le Hot Club de France
- · Big My Secret by Michael Nyman



aloja MARE 2012







