

ALOJA MARE

Red wine from old vines with DO Montsant
2013

WINE DESCRIPTION

Red wine from DO Montsant made from grapes scoured 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



15 TO 100
YEAR-OLD VINES



RED CLAY, LIMESTONE
AND SLATE



12 MONTHS IN FRENCH
AND AMERICAN OAK



VEGAN



VINEYARDS IN ECO
CONVERSION



TASTING NOTE

- Dark ruby.
- Rose perfume, penetrating aromas of mature red and black berries, aromatic herbs, sweet spices, and Mediterranean underbrush.
- Velvet textured, penetrating attack, intense yet fresh. Tart red fruit coupled with sweeter black berries. Cedar, fruit salad, spice and herbs. Soft, agreeable tannins, well-structured. Great length.

TECHNICAL DATA

Alcohol 14.50% - Sugars 0.89 g/l
Acidity 5.20 g/l - pH 3.47
Production: 3.200 bottles(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

Coca i Fitó
CELLER



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