# COCA I FITÓ CARINYENA (2015)

## Old-vine Carignan red wine from DO Montsant







60 TO 80 YEAR-OLD VINES



RED CLAY. LIMESTONE AND SLATE



12 MONTHS IN FRENCH OAK BARRELS





VINEYARDS IN ECO CONVERSION

### **WINE DESCRIPTION**

The essence of Carignan. Since 2012 we make small quantities of this wine that uses the best Carignan from our estate, just as we do with our monovarietal Grenache. These two are the most important varietals in the region and are usually blended together. This 100% Carignan gives us the opportunity to enjoy the essence of the varietal. Tipicity with intensity, potency, color, fruit and freshness. It's quite surprising how fresh and enticing this varietal can be!



- Deep Ruby with viscous tears.
- ← Tart red fruits (cherry and pomegranate), spice (liquorice, cardamom), ripe fruits (orange peach), and notes of liquor (cassis) and laurel. Enticing.
- Velvety entry, great concentration and freshness. with recurring tart red fruits. Mature tannins provide structure and freshness. The acidity balances the sweeter notes of blueberry and cherry, all backed with a present mineral in the form of graphite. The wine opens to spice and herbal notes (cardamom, anise, dark chocolate, nutmeg). Lighter notes of smoke and iodine provide nuance. A full-bodied wine with enviable freshness.





#### **WINE MAKER**

Toni Coca



Alcohol 14,50% - Sugars 0,90 g/l Acidity 4,6 g/l - pH 3,60 Own yeasts

Production: 1.607 bottles (75cl/1,5 L)

## 🖒 FOOD PAIRING

The perfect match: Beef tartar.

Solid choices: red meats, game, spicy dishes, cured cheeses, mild Escabetx of fowl, blue cheeses.

Surprising hits: Roasted goat, stuffed turkey, Mountain Deer loin, Pig's trotters with chickpeas, rabbit with fungi.

## MUSIC MATCH

- · By The Roes and by the Hinds of the Field by Jóhann Jóhannsson
- · Take five by Paul Desmond
- · Blue Monk by Thelonious Monk





