COCA I FITÓ GARNATXA

Old-vine Grenache red wine from DO Montsant 2014

☐ WINE DESCRIPTION

Single-grape Grenache wine from old vines. Made with a selection fo the best grapes of this variety. Aged for one year in fine-grained French barrels. Wuite aromatic, delicate, elegant and unctuous. Red fruit, balsamic and sweet spices; refreshing. A wine full of nuances with a long finish.

WINE MAKER

Toni Coca



100% GRENACHE



AN TO 80 YEAR-OLD VINES



RED CLAY, LIMESTONE AND SLATE



IN NEW FRENCH OAK BARRELS



VFGAN



VINEYARDS IN ECO CONVERSION

TASTING NOTE

- Medium Ruby, violet rimmed with considerable tears.
- Medium intensity, complex. Ripe red fruits (strawberry and plum), citric (candied orange peel), herbs (Rosemary and Thyme), herbaceous notes of Fennel, underbrush and sweet spices.
- Fresh attack, enveloping and elegant. Citric marmalade and fresher red berries (strawberry), blackberry jelly, white peach, orange chocolate, spices (cloves, cacao), recurring underbrush. Opens to carob, cherry liquor and cassis, pink pepper, bitter chocolate and thyme. Great length. A wine full of nuance.





TECHNICAL DATA

Alcohol 14,50% - Sugars 0,70 g/l Acidity 5,3 g/l - pH 3,44 Own yeasts

Production: 2.736 bottles (75cl)

FOOD PAIRING

The perfect match: Parmantier with roasts, wild mushrooms and foie.

Solid choices: Red meats, game, spicy dishes, cured cheeses, blue cheeses, spiced meats.

Surprising hits: Pork cheeks, rabbit with snails, pig's trotters and shrimp, roasted duck with pears, blood sausage rice and haba beans.

MUSIC MATCH

- · L'amor by Arianna Savall
- · All the things you are by Charlie Parker
- · Bossa Antiqua by Paul Desmond









