# **COCA I FITÓ MARAGDA**



Aged Red Wine from Old Vines, DO Montsant 2018

#### ☐ WINE DESCRIPTION

This red wine from DO Montsant is crafted from carefully selected grapes of old vines, primarily grown on clay-limestone soils. Aged in oak barrels, the result is a wine with a marked identity—elegant, balanced, round, and smooth. It is a wine with character, filled with nuances, yet subtly refined. Fresh, fruity, and powerful, this is a wine to savor.

WINEMAKER: Toni Coca



55% RFD GRENACHE 25% CARINYENA 20% SIRÀ



OLD VINES FROM 15 TO 90 YEARS OLD



RED CLAY, LIMESTONE AND SLATE



12 MONTHS IN FRENCH AND AMERICAN OAK BARRELS

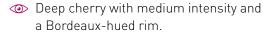


VFGAN



VINFYARDS IN ECO CONVERSION





A Perfumed with roses, red and black acidic fruits like pomegranate and cherry, black plum. Well-integrated notes of herbs and sweet spices, with hints of tobacco and chocolate. Fresh.

Fleshy and delicate, with good body. Intense notes of acidic red fruits, well-integrated spices, and balsamic elements blend as one. Mediterranean forest herbs (rosemary, lavender), bay leaf, and coffee. Present but mature tannins, velvety, soft, and fresh. A wine with good persistence.



## **TECHNICAL DATA**

Alcohol 14,50% - Sugars 0.8 g/l Acidity 5,8 g/l - pH 3,34 Own yeast

Production: 14.055 bottles (750 ml - 1.5L)



### > FOOD PAIRING

the perfect match: Veal carpaccio, mango, and apple.

Solid pairings: Red meats, game, spiced dishes, aged cheeses, cacao.

Surprising hits: Oxtail, lamb shoulder, wild boar stew, roasted pheasant with plums, blue cheese, dark chocolate.



## MUSIC MATCH

Musical - Yann Tiersen Rue des Cascades (instrumental)



Coca i Fitó

★ MONTSANT





