

COCA I FITÓ NU

Organic red wine without added sulfites with DO Montsant
2023

WINE DESCRIPTION

Young wine created 100% with red Grenache from old vines and organic farming. It contains no added sulfites and the wild yeasts derive from the same vine. This wine manages to convey the terroir; the essence of this variety and its environment. A naked wine that lets the Grenache and the land where it grows express themselves freely. A very fresh wine, full of ripe fruits, lively, mineral, unctuous and silky.

WINE MAKER

Toni Coca



100% RED
GRENACHE



65 YEAR-OLD
VINES



LIMESTONE



YOUNG WINE



VEGAN



ORGANIC FARMING
WITHOUT ADDED SULFITES



TASTING NOTE

Dark cherry, medium high layer, bright, vivid, blue rimmed.

Fresh fruit, cherry, acid red fruit, aniseed notes, aromatic herbs, citric, fresh and with a vegetable touch.

Berries, blend of blackberry and orange peel, plum notes, candied. Very lively and full of character. It recalls the stone and the pencil mine of the soil. Meaty but delicate and fresh. Ripe, fresh and silky tannins. Good persistence in the mouth.

TECHNICAL DATA

Alcohol 15,00% - Sugars 1,00 g/l
Acidity 5,4 g/l - pH 3,50
Own yeasts - not added sulfites
Production: 2.590 bottles (75cl)

FOOD PAIRING

The perfect match: Tajine chicken and vegetables with citrus.

Solid choices: Grilled meat and vegetables, slow cooking lamb or pork, stews with hearty sauces. Surf and turf dishes like platillos de l'Empordà and cheese.

Surprising hits: Pork cheeks, grilled octopus or octopus with red paprika, curry chicken, beef stew, rabbit with crayfish and chocolate, mini grilled carrots with nuts and paprika sauce.

MUSIC MATCH

Got To Love Somebody by Sister Sledge

Coca i Fitó
— CELLER —



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