La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Colors Negre 2016
Cérvoles - 75 cl.



Bush vine Grenache planted in the 60's and 70's, the other varieties being planted in the 80's, in Guyot Double. As the vineyard faces South-West, the grapes get a maximum of sunshine and an optimal maturity. A green harvest is made to enhance the quality of these grapes. The real harvest takes place between the end of September and the beginning of November! Average production: 36,000 bottles.

Vinification
Maceration and alcoholic fermentation in stainless steel at 28° for 25 days. Then the wine ages for 12 months in Allier oak barrels (new and 2nd year), except for a small part of the Grenache which is aged in American oak barrels.

Storage potential
This wine will be at its best after some years - from 3 to 5.

To serve
Serve at 18°C in a large glass, after decanting, at least in the first years.

Trial analysis
Very deep colour. Red fruit and toasty notes, a very Mediterranean style. Surprisingly fresh and well balanced on the palate, with a long and harmonious finish and fruit tannins. The best of two worlds: continental freshness and Mediterranean sun.

Assembly
Cabernet Sauvignon, Garnatxa, Merlot, Ull de Llebre

Region:
Catalunya

Appellation:
D.O. Costers del Segre

Wine estate:
Cérvoles

Biological

Description domain

An estate located in inland Catalonia (Costers del Segre appellation), with whom we've been working for over 20 years. For several years now, they have also been part of the "Grandes Pagos de España" and farm entirely organically. The wines are more Mediterranean than those of the Castel del Remei.