La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Cérvoles Negre 2016
Cérvoles - 150 cl. (Magnum)



This wine is a blend of bush vine Grenache, planted in the 60's and 70's, and other varieties planted in the 80's, in double Guyot. As the vineyard is facing South-West, the grapes get a maximum of sunshine and an optimal ripeness every year. Maceration and alcoholic fermentation in stainless steel tanks at 28°C during 25 days. Then the wine is put into Allier oak barrels, partly new, partly 2nd year. A small quantity of the Grenache goes into American oak.

Vinification
12 months in French oak barrels.

Storage potential
This wine needs some time to fully open up (3 years). Ageing potential: more than 5 years.

To serve
Serve at 18°C in a large glass, after decanting during the first 4 years.

Trial analysis
Deep red colour. A sun-kissed, Mediterranean style wine, with red fruit and toasted notes on the nose, but also surprisingly fresh and well balanced on the palate - a more continental character. A long and harmonious finish with juicy tannins.

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.

Assembly
Ull de Llebre (68%), Garnatxa (26%), Cabernet Sauvignon (6%)

Region:
Catalunya

Appellation:
D.O. Costers del Segre

Wine estate:
Cérvoles