

# CAROLINE DESSERT

WINE SECRETS



## Technical Sheet

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### Tot bé 2016

**Varietal composition:** 50 % Garnaxta negra, Syrah 25 %, Cariñena 20 %, Cabernet Sauvignon 5 %

**Vintage:** 2016

**Winemaker:** Toni Coca

**Age Vineyards:** between 40 and 70 years

**Production zone:** Capçanes, El Masroig, Marçà (DO Montsant)  
Catalunya, Spain

**Total production:** 4'500 bt

**Vinification:** alcoholic and malolactic fermentation in stainless steel

**Aging:** 1.5 years in american oak barrels of 225l, 1.5 years in bottle

**Alcohol:** 14.5 % Vol

**Tartaric Acidity:** 5.7 gr/l

**pH:** 3.46

**Residual Sugar:** 0.4 gr/l

**Content bottle:** 75 cl

**Carton boxes of:** 6 bt

**Wooden cases of:** 6 bt available at an extra charge

**Colour:** A clean, deep and dark ruby, slow running tears

Tasting notes: Red berry and cherry notes showing intensity and freshness. Ripe fruit flavours, full, concentrated, spicy toast, excellent structure, smooth tanins, very well balanced.

**Foodpairing:** A nice Côte de boeuf, strong goat or sheep cheese, a juicy roast

**Serve at:** 16 °C

**Drinking period:** now up to 2028

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