

CAROLINE DESSERT

WINE SECRETS



Technical Sheet

Tot bé 2016

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

Vintage: 2016

Winemaker: Toni Coca

Age Vinyards: 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

Contains sulfites

Content bottle: 75 cl

Carton boxes of: 6 bt

Wooden cases of: 6 bt available on demand

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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