

A PÈL NEGRE FROM LOXAREL



Red wine
Natural wine 0,0 sulphites
DO Penedès

BLEND

Grenache & Merlot

VITICULTURE AND VINIFICATION

Organic & biodynamic viticulture.

Six months in amphora of 720lts. We want to find the expression of the varieties, the intensity, the territory and authenticity. High altitude vineyards of Grenache and Merlot at more than 500m above sea level, in the town of Selma.

TASTING NOTES

Look: Dark red cherry colour, high-deep intensity.

Smell: The first impression is the exhibition of the varieties. After moving it a little with the glass, it appears a symphony of black fruit and dried fruit such as hazelnut and almond.

Taste: Freshness and intensity. Marked but soft tannins. The fruit taste prevails over the barrel.

SERVING TEMPERATURE

14°C

FOOD PAIRING

Red and white meat with no added sauces. Poultry cooked in any way, especially partridge and rice with meat.

Natural wines are elaborated with hard work in the vineyards and minimal intervention in the cellar.


Loxarel
VITIVINICULTORS