



Cara Nord Red Wine

Altitude: 800 m above sea level.

Geography: steep and hilly landscape, surrounded by high peaks and forests of oak in the Natural Park of the Prades Mountains and Natural Park of the Poblet Forest.

Soil: An area that has been nationally classified as an area of Geological interest in Catalonia. Slate, clay and limestone with rocky outcrops, cliffs and rugged mountains.

Climate: Continental-Mediterranean with cool nights that allow the vines to rest. This delays the accumulation of sugars, preserves acidity and helps in the creation of aromas.

Average annual temperature at the vineyard: 13°C

Fermentation temperature: 16°C.

Average annual rainfall: 450-550 litres/m²

Average annual sunstroke: 2.700 hours/year.

Vineyard management: Sustainable dry farming, vegetation cover and responsible mountain viticulture; minimal intervention which prioritizes biodiversity.

Aging: 6 months in selected French oak.

Varieties: Insolated vineyards surrounded by forests. Grenache, Syrah and Garrut.

Alcoholic graduation: 14% vol.

Tasting notes: Black in colour and a layer of purple. Shiny with a slightly stained tear. Is very elegant in nose, with touches of black fruits, minerals, balsamic and noble woods. Is juicy in mouth, vibrating & acidity with a long thin touch. Tanins are fine and elegant very well assembled. Taste is unctuous and full.

