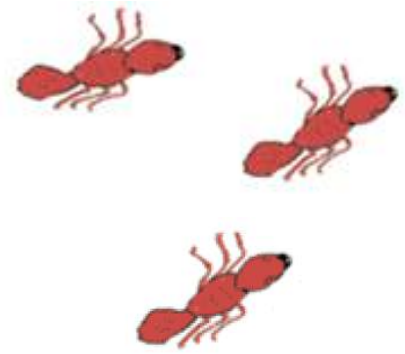


formiga de vellut

Priorat



Tasting notes

Formiga De Vellut is a wine with a cherry red colour, intense. It has a complex and fresh aroma, where red and black fruits as well as marmalades stand out combined with balsamic notes

On the palate it is full, powerful and fresh with a fleshy and velvety finish, where ripe and fresh tannins come to the fore.

Elaboration

Manual selection of each organic grape variety.

Fermentations of each variety take place separately at 22 °C for 7 days.

Maceration is carried out at 28 °C and paste is separated from wine by soft pressing of the marc.

Finally, we make the blend of different monovarietals and place the coupage in barrels.

Specification sheet

Varieties: Grenache noir 60%
Carignan 20%
Syrah 20%

Aging: 9 months in French (%80) and American (%20) oak barrels

Maceration: 20 days

Clarification: Yeast proteine

Production: 40.000 bottles

Alcoholic degree: 14,50% Vol.

Total acidity: 5,40 gr./l. (T)



Organic agriculture



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