



FUINA organic wine



**Carignan and
Red Grenache**



2021

Alcohol content: **14% vol.**
Total acidity: **5,6 g/L (TH2)**
Residual sugar: **0,3 g/L**

Serving temperature
15°-17°C



TASTING NOTES

Red cherry colour, with violet flecks, clear and bright.
Fruity aromas: red plum, raspberry, blackberry and hints of ripened citrus. Also found liquorice and candied fruit.
Fresh with a very pleasant finish. Soft and rounded tannins.



FOOD PAIRING

Pasta with vegetables, even a vegetable lasagna.
Grilled meats with a touch of freshly ground mix of peppers.
Fish dishes, especially bluefish (sardine, mackerel, eel, tuna, salmon) cooked simply without sauces.



MAKING PROCESS

It is fermented at a controlled temperature of 22°, with three re-mountings per day to gradually extract colour and all the characteristics of the two varieties. Once the alcoholic fermentation is finished we do a gentle pressing and after the malolactic aging we age in French oak (about 18 months) in old barrels (5 or 6 years old) with the aim of stabilizing rather than aging.

Throughout the process, the two varieties have been vinified separately and blended afterwards.



OUR TIP

A very pleasant wine to have by the glass.

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