

CASTELL DE FALSET



45% Red Grenache
28% Cabernet sauvignon
27% Syrah



2022

Alcohol degree: 14,5%
Total Acidity: 5,3 g/L (TH2)
Residual Sugar: 0,4 g/L

Best serving temperature
15-18°C



TASTING NOTES

Colour: Cherry red with violet flecks.

Nose: Ripe black fruits aromas. Also sweet notes like cassis. Toasted and tobacco notes.

Palate: Slightly dry, well balanced acidity, rounded tannins, medium bodied and long aftertaste.



FOOD PAIRING

Its well-integrated tannins make it especially perfect for elaborate meat dishes like roasts, stews, etc.

However, it is also nice to have it by the glass or finish the bottle accompanied by chocolate (70-80% cocoa) or aged cheeses.

By decanting it an hour before serving and at a temperature of 18°C this wine will fully display its aromatic register.



MAKING PROCESS

Grapes selected from old vines. Each variety has been vinified separately, Using different techniques for each one, to bring out the best characteristics.

The Grenache in this wine has been superselected. The aging (14 months) was done half in old barrels and the other half in new ones. It gives it the touch of wood and some aromas of not-so-ripe fruit.

The Cabernet sauvignon has been for 14 months in very old barrel (from 2009), with good extraction of colour and degree, it brings freshness to the blend.

The Syrah comes from a very specific estate, planted on limestone soil on the 1980's. It has done both fermentations in cement vats, where it has been for 14 months, followed by 12 months of aging in new vats.



OUR TIP

Castell de Falset is a great wine for aging.

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