

CASTELL DE FALSET

40% Red Grenache
30% Carignan
30% Cabernet S. i Syrah

Alcohol degree: **14,5%**
Total acidityl: **5,5 g/L(TH2)**
Residual sugar: <**0,2 g/L**

Best serving temperature
15-18ºC

TASTING NOTES

Cherry colour with violet edge.
On the nose we can find aromas of ripe black fruits and blackcurrant. Also toasted and tobacco notes..
On the palate it is slightly dry. With a well-balanced acidity, velvety, with round tannins, medium body and long aftertaste.

FOOD PAIRING

The well-integrated tannins make it especially perfect for elaborate meat dishes such as roasts and casseroles. However, it is also pleasant to drink by the glass or finish it with chocolate (70-80% de cocoa) or mature cheeses.

If it is decanted an hour before serving, it unfolds its full aromatic range.

MAKING PROCESS

Selected grapes from old vines. Each variety has been vinified separately and the proportion of each of them in the final blend has been decided.
Both the Garnacha and the Carignan have been selected among the best of the vintage and trespassed to new oak barrels. The aging has take place for minimum of 12 months, which gives them a touch of wood and some aromas of not so ripe fruit.
The Cabernet Sauvignon and the Syrah have been aged in old barrels

Castell de Falset Vi de Guarda is a great wine for aging.

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