



KORTA WINES

VINEYARDS & WINERY

GRAN RESERVA :

Korta Barrel Selection Petit Verdot

D. O. : Sagrada Familia Valley.

Harvest: Hand-picked grapes in 13-kg cases.
Harvest period: late April.

Composition:
100% Petit Verdot.

Vinification: Bunch selection at reception, soft crushing and no solids pumps. Prefermentative maceration at 10-12 °C for 72 hours. Fermentation between 26-28 °C for 8 days with postfermentative maceration based on tasting. 12 months in French and American oak barrels after vinification. Final blend, coarse filtration, and bottling.

Tasting Note: This is an intense and deep blueish wine. Complex and strong character floral aroma, complemented with the right barrel evolution. Broad and powerful on the palate, which reinforces its chocolate and vanilla flavor character, but with fruity ripe black cherry notes. Serious, elegant, and very persistent.

