

Pura Vida Red

2016

DO COSTERS DEL SEGRE



AREA AND VINEYARDS:

Limestone soils with a clay-loam texture, at a shallow depth. Area with a continental climate, with cold winters and hot summers, Low rainfall.

PRODUCTION:

Coupage of the varieties after the malolactic fermentation. Ageing in barrels made of French oak for 12 months.

BLEND:

60% Grenache, 25% Tempranillo, 15% Syrah

TASTING NOTES:

Dark garnet red colour. Intense aroma of red fruits and angostura, over a mineral background of flint, dried flowers, and cacao, open up a universe of great aromatic richness provided by the three varieties. When opened, the red fruit (cherry, red currant) dominate the expression of the wine, highlighting good vivaciousness and freshness menthol notes of the Garnacha mix with the violet of the Syrah, in an evolution in which the wine increasingly displays nuances, with freshness mixing with the sweetness of the Garnacha