

Capçanes Còmic #1

Tasting note

Intense cherry color with violet reflections. An atypical Merlot wine in that the expected herbaceous aromas are quite the opposite: complex aromas of red fruit, well integrated light toasted wood. Soft and ripe tannins. Good acidity and a long finish

Pairing

Pairs well with lamb, rabbit, pizza, pasta, mussaka, cheese, stuffed eggplant, grilled vegetables ...

Grape varieties

100% Merlot



Winemaking

Fermented in controlled temperatures (25-27°C)

Maceration: 7 days with stalks: mature stalks are selected and added to the maceration with the skins

2 punchdowns daily

Vinified in stainless steel tubs

Aging

Vineyards

Merlot vines 15-20 years old

Soil: limestone, at an altitude of 300m

Vintage

Manual

Mid - end of September

1.5 kg per vine

Producción total

4000 bottles (75cl)

Analysis

14% vol. Alcohol

5.0 g / l acidity (tartaric)

<2 g / l residual sugar