



Mas Petit

Grape varieties:

Cabernet Sauvignon, Garnatxa

Vineyard:

Finca Parés Baltà, 230 m. (Cabernet Sauvignon) Finca Cal Miret, 315 m. (Garnatxa)

Winemaking:

Maceration and fermentation of the two varieties separately at a controlled temperature of 25° C for 21 and 22 days respectively. Malolactic fermentation with indigenous bacteria.

Tasting note:

Cherry color of medium intensity. On the nose aroma of red fruit, toasts and vanilla. In the mouth it is soft with round tannins. Flavors of red fruits as cherries, combined with a touch of vanilla. Serving temperature: 15 - 17° C

For more information please contact us