

Somdinou Crianza

Tasting note

This wine has an exquisite ruby red colour. Aromas of black and ripe fruit with notes of pepper, tomatoes and balsamic vinegar. Vivid on the palate with hints of mineral and spice. Opulent and long aftertaste.

Serving temperature

Recommended serving temperature between 16 - 18°C.

Gastronomy

This wine goes well with red meat, stews and cheese.

Vinification

The grapes are handpicked from vines over 75 years of age at the beginning of September. Afterwards, the grapes are pressed and fermented in stainless steel tanks for 20-25 days, at a temperature of 25°C. Then aged in French and American oak barrels for 12 months. During this winemaking process, no sugars and sulfites are added.

Surrounding area

The highlands of Terra Alta are located in the extreme south, bordering the region of Valencia and Aragon and is the highest DO-area of Catalonia. For centuries wine is being produced in this area. The area is about 350 meters above sea level and is denominated by the Mediterranean climate with little rainfall and a constant presence of wind. Cold winters along with extremely high temperatures in the summer are excellent for the production and preparation of these exceptional wines.



Wine description

<i>Zone</i>	D.O. Terra Alta
<i>Grape</i>	Garnacha negra & Cariñena
<i>Alcohol</i>	13,5%

Logistic information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	245 x 310 x 160 mm
<i>Weight</i>	7,3 kg
<i>Per pallet</i>	96 boxes



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