

Desclos Planas Albareda

Tasting note

This wine has an intense cherry red colour with purple reflections. On the nose, it is fruity with spicy notes and hints of nuts. Round and fruity on the palate. In the finish, it shows its personality.

Serving temperature

Recommended serving temperature around 15°C.

Gastronomy

This wine goes perfectly with sausages, meat and different types of cheeses.

Vinification

The grapes are grown under strict biological and ecological rules. Maceration during 15 to 20 days after which controlled fermentation takes place at 25-26°C. No chemical tools are used and no sugars or sulphites are added to this pure wine.

Surrounding area

The Denomination of Origin (D.O.) Penedès is situated between Barcelona and Tarragona, in an area approximately 80km wide, bordered in the north by the Montserrat Mountains and in the south by the Sitges and Tarragona coast. The composition of the land varies, ranging from clay-limestone areas to the sandy soil found at different depths where the vines put down their roots. The climate is mild in winter and hot in summer, without being extreme.



VINOTAGE

Exceptional Spanish Wines



Wine description

Zone D.O. Penedès

Variety 100% Merlot

Alcohol 13,5%

Logistic Information

Bottle 0,75 cl

Case 6 pcs.

Case size 228 x 152 x 302 mm

Weight 7,5 kg

Per pallet 125 cases

Sustainability:

Vinotage is committed to taking sustainable measures during our production process: Reduction of carbon footprint, managing glass container recycling, use of recycled material for packaging and corks, water management and use of green energy.

