



UBUNTU

2021

TASTING NOTES

Vermilion intense and shiny colour, soft layer.

The nose reminds us a spring poppy field, also gooseberries, ripe cherries and some pink pepper.

In the mouth the soft sweetness and the acidity tension, balance each other, giving rise to a wine that it's pure freshness.

ELABORATION

The grapes are harvested by hand in boxes 15kg. Light maceration of red and white grapes, and fermentation with own yeasts in cement vats, with partialy grapes were left whole for fermentation. 6 months ageing in stainless steel tanks. Malolactic fermentation completed. No filtration.

CARIGNAN 25% MERLOT 45% GRENACHE 10% WHITE CARIGNAN 20%
TAV 13 %Vol. / ACIDITY 5,8 G/L ATS / SO2 free (2 g/Hl)
4000 bottles 75cl

SOTA ELS ÀNGELS
★