

# MILOCA CARIGNAN

## CERTIFIED ORGANIC WINE

### VITICULTURE

Grapes from the Mas de L'Anís estate located in the municipality of Marçà, organically grown and harvested by hand.



### VINIFICATION

Fermentation and maceration in stainless steel tanks for fifteen days and ageing in the same tank for five months.



### COUPAGE

100% Carignan



### TASTE

Intense, pure, authentic, direct and expressive. This wine has an aroma of plum and fennel that reminds us of the Carignan from the DO Montsant. In the mouth, it is silky, sweet and pleasant.



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