

# SERÈ

## SELECTION OF VINEYARDS

### VITICULTURE

Grapes from three organically farmed vineyards; Les Pedrenyeres, Mas de l'Anís and Mas d'en Crusat located in the municipality of Marçà. Harvested by hand.



### VINIFICATION

Fermentation and maceration in stainless steel tanks for fifteen days and aged for five months in 225-litre French oak barrels.



### COUPAGE

60% red Grenache and 40% Carignan.

A blend that expresses the essence of our region, the DO Montsant.



### TASTE

Fresh, expressive and pleasant wine that goes well with any meal. The aroma is of Mediterranean undergrowth and ripe fruit. In the mouth, it conveys freshness and is melodic.



#### CELLER VENDRELL RIVED

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