

GÍNJOL 2016

TASTING NOTE

Visual analysis:

In the visual stage, the colour highlights is a cherry pillory with a violet trim that denotes youth. With a high layer, persistent tear and very marked, attributes of a wine with body and good structure.

Olfactory analysis:

In the olfactory phase, at stop glass we find an average intensity. It is a wine that needs a good aeration and that once decanted expresses more quickly. It emphasizes the aroma of fine leather and smoked bacon. Little by little appear the olive and black fruits and small notes of toffee coming from the aging.

Taste analysis:

At first is a warm wine. It has a marked tannin with good tenacity and grease that fills our mouth. We also find a well-integrated acidity that brings freshness. It is a long and persistent wine that lets us savour it for a long time.

Pairing:

This wine goes very well with both red meats and game. It can also hold succulent stews well.

Operating temperature:

Between 16 and 18°C

Preferred consumption:

Consume preferentially between 2017 and 2022.

Tasting note:

Carried out by the Sommeliers Roser Virgili and Manel Subirà.



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