

MIL SONS 2016

TASTING NOTE

Visual analysis:

In the visual phase, it stands out the vivid cherry pillory colour with a violet edging that denotes youth. With a medium - high layer and persistent tear, attributes of a wine with body and good structure.

Olfactory analysis:

In the olfactory phase, to stop glass we find an average intensity and a frank wine that expressed with the passage of time. The varietal aroma of braised green pepper stands out. We also find red fruit aromas with a little liquor, especially the candied strawberry. There are also slight roasted notes marked by wood.

Taste analysis:

At first is a warm wine. With silky, unctuous mouth, with round and fleshy tannins. In the retronasal, the varietal aromas of Cabernet Sauvignon and the tertiary aromas of aging continue to be marked. It is a long and persistent wine in the mouth that is still savoured a while after having drunk it.

Pairing:

This wine goes very well with white grilled meats, poultry, rice and pasta with mushrooms.

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.



ANTONI GIRIBET | C/ VERGE DE L'HORTA, 16 | 25263 PREIXANA | LLEIDA

Tel: +34 650395341 | celler@antonigiribet.cat | www.antonigiribet.cat