

MIL SONS 2017

DO COSTERS DEL SEGRE

Visual analysis

Clean and bright red wine, emphasizes the intense cherry color with intense violet hues, fruit of its youth.

High layer that denotes a good intensity and structure, with a dense tear.

Olfactory analysis

At first, they emphasize the primary aromas of fruit, cherry, plum and candied dark fruit. As the wine opens, elegant notes of flowers, such as carnation and petunia, come out.

With cup oxygenation, sweet spices and slightly toasted notes come from the barrel breeding.

Taste analysis

Ample and sweet entree. Elegant, greasy and with a fine velvety tannin.

Persistent aftertaste, broad and round. Elegant acidity.

We reaffirm the notes we have noticed in the olfactory phase, suggesting that this is a frank and very polished wine.

Pairing

Ideal for fresh produce made with short cooks.

Grilled vegetables, grilled meats and fish, fresh pasta, etc.

Operating temperature

Between 15 °C and 17 °C.

Tasting notes

Made by sommelier Gregori Albareda.



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