



RED WINE
PRODUCT OF SPAIN



[CATALÀ](#) | [CASTELLANO](#) | ENGLISH

MIL SONS 2022

DO COSTERS DEL SEGRE

NOTE OF TASTE

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.

With cup oxygenation, sweet spices and slightly toasted notes, cinnamon and vanilla 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.



RESPONSIBLE CONSUMPTION



CHOOSE | SHARE | CARE

Always drink in moderation.

INGREDIENTS

Grape, preservative (sulphites), acidity regulator (tartaric acid).

NUTRITIONAL INFORMATION

MIL SONS 2022	100 ml
Energy	438 kJ
	105 Kcal
Fat	ND
of which	
Saturates	ND
Carbohydrate	4,1 g
of which	
Sugars	1 g
Protein	0,4 g
Salt	ND

ND: Not detected.

SUSTAINABILITY

**COSTERS
DEL
SEGRE**
Denominació
d'Origen



ABOUT THE COMPANY



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ELABORATION

The wine elaboration process starts with the grape harvest, thus it is very important that the fruit gets to the winery in good condition. The first selection of grapes is done at the vineyard by choosing those fruits with the optimal level of ripeness. The transportation to the winery is done as fast as possible, using 20kg boxes, to guarantee the good conditions of the grapes.

Once at the winery, the different grape varieties are fermented separately in stainless steel vessels, at a controlled temperature of 25/26 °C, and periodically stirred to obtain the selective extraction of the phenolic components of the skin and pulp, and to give specific characteristics to the wine such as color, tannin and aroma.

VARIETIES. 57% Tempranillo and 43% Cabernet Sauvignon, from the Piques area.

MACERATION. 15 days in stainless steel tanks, each variety separately, with a controlled temperature of 25/26 °C and automatized periodic stirring.

AGING. 10 months in French and American oak barrels with a constant temperature of between 15 and 18°C and controlled humidity.

PRODUCTION. Approx. 6300 bottles.

ALCOHOL CONTENT. 15,5% Vol.

BOTTLING. Beginning of September 2023.