ANTONI GIRIBET

RED WINE
PRODUCT OF SPAIN

CATALÀ | CASTELLANO | ENGLISH

SABÀTIC 2022

DO COSTERS DEL SEGRE

NOTE OF TASTE

Visual analysis
Clean and bright ruby red wine, intense and deep, with a dash of bold notes and attractive violet hues, the fruit of his youth.
High layer practically opaque with dense tears.
A wine that is intense and structured.

Olfactory analysis
At first, candied red and black fruit, strawberries, blackberries, blueberries and raspberries stand out on a background of aromatic herbs.
As it opens, elegant notes of sweet flowers emerge, along with light notes of wood.
A complex and attractive wine.

Taste analysis
Powerful entry, with body. Elegant, unctuous with well-integrated tannins and refined acidity.
The notes we noticed in the olfactory phase are reaffirmed, suggesting that this is a frank and very polished wine.
Good breadth and long persistence in the mouth .

Pairing
Ideal with lamb, hunting, red meats and slow cooking stews.

Operating temperature
Between 15 ºC and 17 ºC.

RESPONSIBLE CONSUMPTION

WINEinMODERATION

CHOOSE | SHARE | CARE

Always drink in moderation.

INGREDIENTS

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

NUTRITIONAL INFORMATION

SABÀTIC 2022	100 ml
Energy	452 kJ
	108 Kcal
Fat	ND
of which	
Saturates	ND
Carbohydrate	4,3 g
of which	
Sugars	1 g
Protein	0,3 g
Salt	ND

ND: Not detected.

SUSTAINABILITY

COS7ERS DEL SEGRE
Denominació d'Origen

CONSELL CATALÀ DE LA PRODUCCIÓ AGRÀRIA ECOLÒGICA
CCPAE

Venda de proximitat directa

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 ºC, 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 us color, tannin and aroma.

VARIETIES. 100% Merlot, from the Piques area.

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

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

PRODUCTION. Approx. 2100 bottles.

ALCOHOL CONTENT. 15,5% Vol.

BOTTLING. Beginning of September 2023.