



RED WINE
PRODUCT OF SPAIN



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

PAMPALLUGA 2023

DO COSTERS DEL SEGRE

NOTE OF TASTE

Visual analysis

Clean and bright ruby red wine, intense and deep, with attractive violet hues, fruit of its youth.

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

Olfactory analysis

At first, candied red and black fruit, cherry, strawberries and blackberries stand out on a background of vegetal notes.

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 °C and 17 °C.



RESPONSIBLE CONSUMPTION



CHOOSE | SHARE | CARE

Always drink in moderation.

INGREDIENTS

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

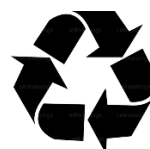
NUTRITIONAL INFORMATION

MIL SONS 2023	100 ml
Energy	448 kJ 107 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



ORGANIC PRODUCT CT/6341/P (Vinegrower)
ORGANIC PRODUCT CT/7915/E (Winery)
CERTIFIED BY ES-ECO-019-CT

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. 100% 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 oak barrels with a constant temperature of between 15 and 18°C and controlled humidity.

PRODUCTION. Approx. 1800 bottles.

ALCOHOL CONTENT. 15,5% Vol.

BOTTLING. Beginning of September 2024.