



RED WINE
PRODUCT OF SPAIN



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

GÍNJOL 2024

DO COSTERS DEL SEGRE

NOTE OF TASTE

Visual analysis

Clean and bright red wine, dark and deep cherry color, with a border of intense bluish notes fruit of his youth.

High layer practically opaque with dense tears.

A wine that is intense and structured.

Olfactory analysis

At first it highlights the dark fruit, liquor and candied, blackberries and plums on a background of Mediterranean herbs, rosemary and lavender.

As it opens, it marks more species; key, black pepper, smoky notes and toast.

A complex and attractive wine.

Taste analysis

Powerful entry, with body, well integrated tannins and smooth acidity. Sweet and tasty, good balance between the notes of fruit and sweet spices.

Balsamic aftertaste with the varietal character of syrah (liqueur fruit, black olive and balsamic).

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

GÍNJOL 2024	100 ml
Energy	443 kJ
	106 Kcal
Fat	ND
of which	
Saturates	ND
Carbohydrate	4,1 g
of which	
Sugars	0,7 g
Protein	0,3 g
Salt	ND

ND: Not detected.

SUSTAINABILITY

**COS7ERS
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. 100% Syrah, from the Mas de Mòra.

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. 2100 bottles.

ALCOHOL CONTENT. 15,5% Vol.

BOTTLING. End of August 2025.