



RED WINE
PRODUCT OF SPAIN



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

GLOPS 2024

DO COSTERS DEL SEGRE

NOTE OF TASTE

Visual analysis

Clean, bright red wine with a dark, intense and deep cherry color, with a rim of bluish notes and attractive violet nuances. High layer that denotes a good intensity and structure, with dense tears.

Olfactory analysis

At first, candied red and black fruit, strawberries, blackberries, blueberries and raspberries stand out against a background of aromatic herbs.

As it opens, elegant notes of sweet flowers such as rose and jasmine come out, as well as light toasted notes.

A complex and attractive wine.

Taste analysis

Powerful entry, with body. Elegant, unctuous with well-integrated tannins and refined acidity.

Good amplitude and long persistence in the mouth.

Pairing

Ideal for powerful and tasty dishes such as lamb, game meat, 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).

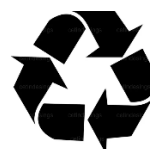
NUTRITIONAL INFORMATION

GLOPS 2024	100 ml
Energy	456 kJ 109 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

**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. 50% Merlot, 25% Cabernet Sauvignon, 12'5% Syrah and 12'5% Tempranillo, from the Mas de Mòra area and 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. 15 months in French oak barrels with a constant temperature of between 15 and 18°C and controlled humidity.

PRODUCTION. Approx. 2400 bottles.

ALCOHOL CONTENT. 15% Vol.

BOTTLING. Endings of February 2026.