

Colors Negre 2022 Cérvoles - 75 cl.



Bush vine Grenache planted in the 60's and 70's, the other varieties being planted in the 80's, in Guyot Double. As the vineyard faces South-West, the grapes get a maximum of sunshine and an optimal maturity. A green harvest is made to enhance the quality of these grapes. The real harvest takes place between the end of September and the beginning of November! Average production: 36,000 bottles.



Vinification

Maceration and alcoholic fermentation in stainless steel at 28° for 25 days. Then the wine ages for 12 months in Allier oak barrels (new and 2nd year), except for a small part of the Grenache which is aged in American oak barrels.



Storage potential

Drink as from: 2023
Best moment: 2024-2025
Until: 2027



To serve

Serve at 18°C in a large glass, after decanting, at least in the first years.



Trial analysis

Very deep colour. Red fruit and toasty notes, a very Mediterranean style. Surprisingly fresh and well balanced on the palate, with a long and harmonious finish and fruit tannins. The best of two worlds: continental freshness and Mediterranean sun.



Wine style:

Mediterranean, fruity and simple



Assembly

Cabernet Sauvignon, Garnatxa, Merlot



Region:

Catalunya



Appellation:

D.O. Costers del Segre



Wine estate:

Cérvoles

Description domain

A top level development by the owners of Castell del Remei, the Cusiné family, in the DO Costers del Segre. The wines are more Mediterranean than those of the Castell del Remei.



Biological