

Cérvoles Negre 2018 Cérvoles - 150 cl. (Magnum)



This wine is a blend of bush vine Grenache, planted in the 60's and 70's, and other varieties planted in the 80's, in double Guyot. As the vineyard is facing South-West, the grapes get a maximum of sunshine and an optimal ripeness every year. Maceration and alcoholic fermentation in stainless steel tanks at 28°C during 25 days. Then the wine is put into Allier oak barrels, partly new, partly 2nd year. A small quantity of the Grenache goes into American oak.



Vinification

12 months in French oak barrels.



Storage potential

This wine needs some time to fully open up (3 years). Ageing potential: more than 5 years.



To serve

Serve at 18°C in a large glass, after decanting during the first 4 years.



Trial analysis

Deep red colour. A sun-kissed, Mediterranean style wine, with red fruit and toasted notes on the nose, but also surprisingly fresh and well balanced on the palate - a more continental character. A long and harmonious finish with juicy tannins.

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.



Wine style:

Mediterranean, powerful gourmet wine



Assembly

Ull de Llebre (68%), Garnatxa (26%), Cabernet Sauvignon (6%)



Region:

Catalunya



Appellation:

D.O. Costers del Segre



Wine estate:

Cérvoles