



JORDI MIRÓ RED GRENACHE/SYRAH



Brand: JORDI MIRÓ RED GRENACHE/SYRAH

Vintage: 2017

Area: D.O. Terra Alta (180 km at the southwest of Barcelona, Catalonia, Spain)

Production: 5886 bottles of 750 ml
100 bottles of 1.5 L

Type of wine: Young red (no oak)

Grape varieties: 50% red Grenache, 50% Syrah

Harvest: manual, in boxes of 15 kg

Control of maturation: Tasting and analytical (control of weight, % vol. potential and acidity).

Entry to the winery: whole grape, from the boxes to the vat

Elaboration: this wine is made in 3 steps, looking for a great fruitiness and lightness.
→ **NOSE**, the grapes are introduced into the stainless steel vat, Red Grenache and Syrah together, for a 15 days at low temperature, starting a fermentation of whole grapes.
→ **COLOR**, the grapes are de-stemmed by the crusher de-stemmer, pumping the juice and skins to another vat for 24h.
→ **MOUTH**, the skins are pressed and the juice is introduced to another vat, in order to perform the alcoholic fermentation, **WITHOUT SKINS**

Clarified and slightly filtered, sediments may form

Concept: a reinterpretation of the carbonic maceration, adapting the system to obtain a wine with great fruitiness and lightness, "without body", moreish red wine in a white wine style.

WE RECOMMEND TASTING IT AT 10°C.

SUITABLE FOR VEGANS . LOW SULFITES CONTENT

