



ECCOCIVI

~ Sant Martí Vell ~

Ca l'Elsa 2014



Red wine obtained from sustainable viticulture and cultivated on volcanic soil of basaltic rock. It is made from Cabernet Sauvignon, Petit Verdot and Cabernet Franc varieties.

Tasting Notes

High-depth intense red wine with shiny ruby edges. Black fruit intense aroma, blackberry, cherry, fresh jam, with liquorice hints of balsamic background. On the palate it appears full, meaty, with volume; its present and sweet tannins make it pleasant through the mouth and of long and persistent finish.

Vinification process

Grapes are hand-harvested and deposited in 15 kg crates to maintain its integrity. Barrelling is done through gravity and, after a pre-fermentative maceration between 24-48 hours at low temperature, the must will ferment at a controlled temperature of 24-26°C.

During the fermentation, daily over-pumpings are carried out and the total fermentation time is of 22-25 days. The wine, obtained by saignée, ages in French oak casks for 24 months. Finally, the wine remains in the bottle for about 12 months before its commercialisation.

Food pairing: Big-game hunting, stews, casseroles, Iberian hams and sausages, dark chocolate.

Serving temperature: room temperature.

Alcoholic content: 14,5% volume.



First National Wine
with certificate



Bronze award
Decanter prize 2018



Bronze award
Girovi prize 2018

Paratge de Mont-rodó, 3 · Ctra. GIV-6701 Km. 4,2
17462 Sant Martí Vell (Spain)
+34 872 000 015 · info@eccociwine.com
www.eccociwine.com