



ECCOCIVI

~ Sant Martí Vell ~

CAN NOVES

2015



Can Noves red wine 2015 is a wine aged in French oak casks and vinified from Merlot and Cabernet Franc varieties from Can Noves and Ca l'Elsa of Sant Martí Vell.

Tasting Notes

Dark cherry colour red wine with shiny ruby edges. On the nose, wild berries aromas are scented; it is intense and fresh. On the palate, it is fresh and lively, silky through the mouth, with present and sweet tannins and a long aftertaste.

Vinification process

Grapes are hand-harvested and deposited in 15 kg crates to maintain their integrity. It is quickly transported to the winery. Barrelling is done by gravity and, after a pre-fermentative maceration of 24-48 hours at low temperature, the must ferments at a controlled temperature of 23-25°C.

During the fermentation, daily over-pumpings are carried out. The total fermentation time is 18-20 days. The wine matures in 2nd-3rd year French oak casks for 10 months. Finally, the wine rests in the bottle for 6 months before being sold.

Harvest: September-October

Food pairing: grilled meat, roasted vegetables, sautéed vegetables, game, risottos, cured cheeses.

Serving temperature: 16-17°C.

Alcoholic content: 15% volume.

First National Wine
with certificate

Bronze award
Premis Girovi 2018



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