



# ECCOCIVI

~ Sant Martí Vell ~

## Montrodó Negre 2017

Red wine obtained from sustainable viticulture and cultivated on volcanic soil of basaltic rock.

### Tasting Notes

Medium-depth red wine, of Picota cherry red colour and violet edges. On the nose, its youth is perceived, and so are the aromas of red fruits, wild berries and violets, and liquor macerated cherries. With a subtle pyrazine note, on the nose and retronasal, that refreshes and elevates the aroma as a whole. It is lively, quick and pleasant on the palate, leaving a pleasurable and slightly sweet feeling.

### Vinification process

Grapes are hand-harvested and quickly transported to the winery in 15 kg crates to maintain their integrity. After a cold pre-fermentative maceration of 12-24 hours, the wine ferments at a controlled temperature of 22-24°C, with daily over-pumpings. The maceration-fermentation time will be of 12-15 days with the aim of obtaining a live and fresh product, preserving the varietal character of its grapes.

Harvest: September.

Food pairing: pairing: pasta, risotto, grilled meat, sautéed or grilled vegetables, tapas, mushrooms...

Serving temperature: 16°C.

Alcoholic content: 13% volume.



First National Wine  
with certificate

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