

CA L'ELSA 2014

Red wine from sustainable viticulture, produced in Finca Ca l'Elsa, obtained from the volcanic terrain of basalt rock soil placed on the Espacio de Interés Natural de Les Gavarres in Sant Martí Vell (Girona).

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

Grapes are hand-harvested and deposited in 15 kg cases to maintain its integrity. Barrelling is donet 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.

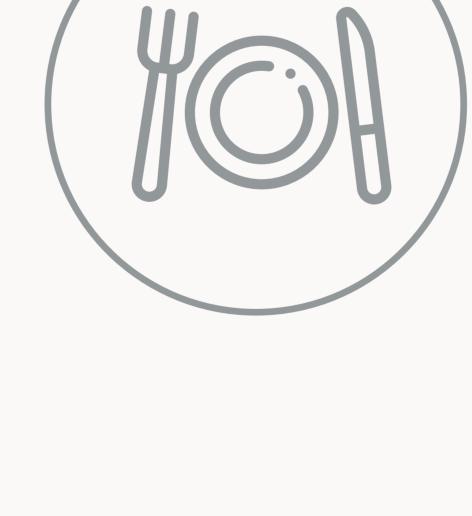
During the fermentation, daily over-pumpings are carried out and the total fermentation time is of 22-25 days. The wine, obtained by saignée, ages in French oak casks for 24 months. Finally, the wine remains in the bottle for about 12 months before its commercialisation.



Origin Vi de Les Gavarres (Sant Martí Vell - Girona)

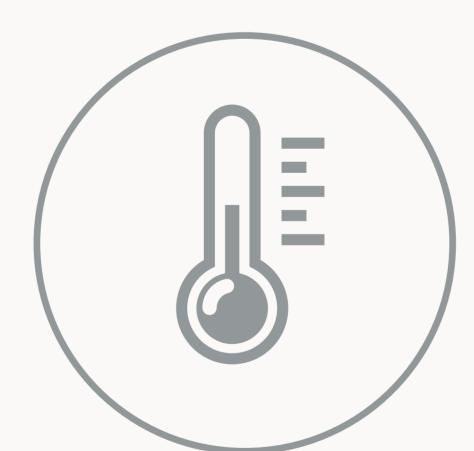




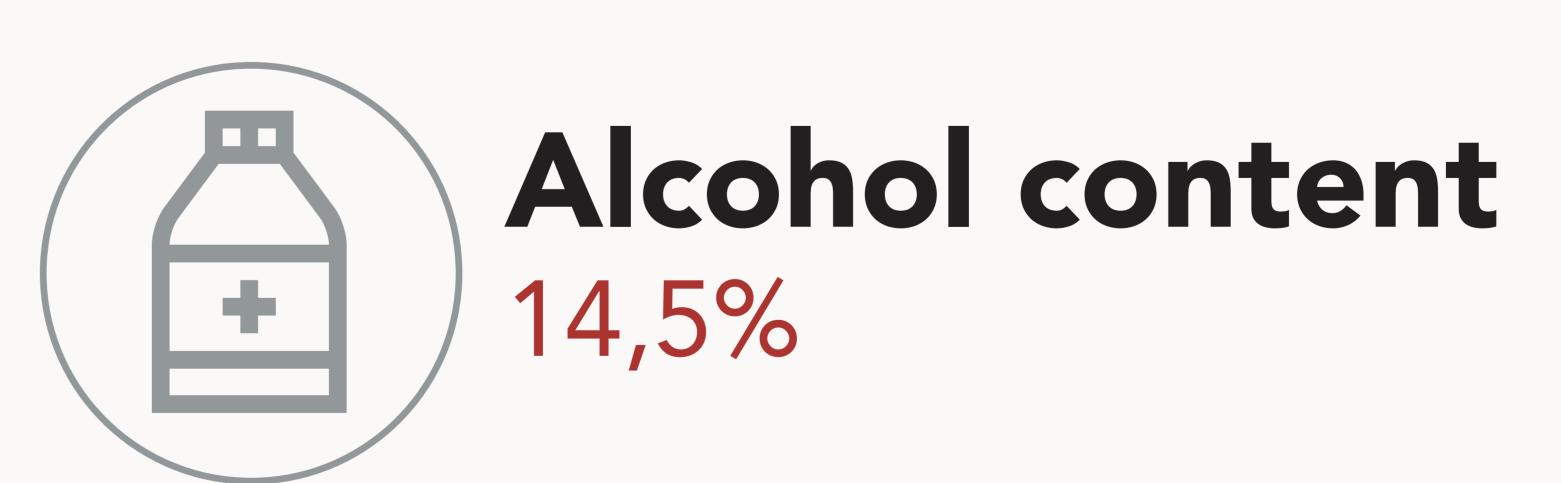


Pairing

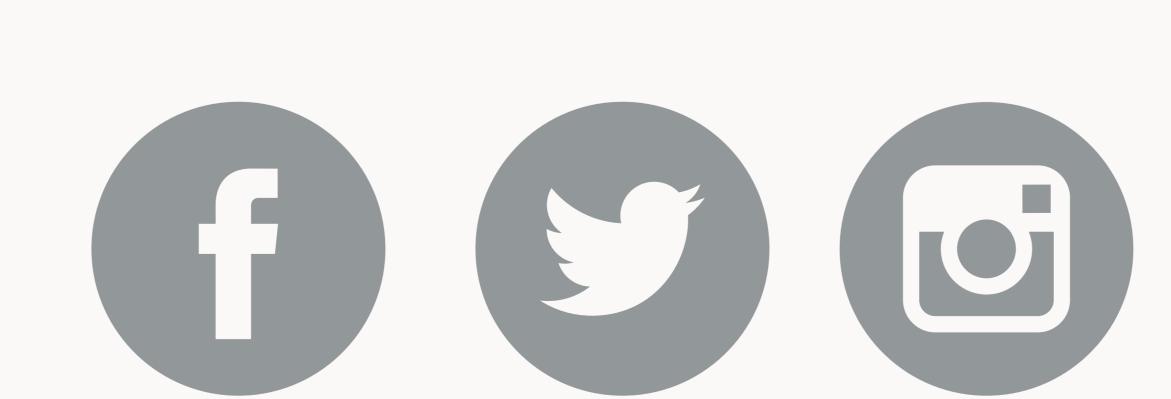
Big-game hunting, stews, casseroles, Iberian hams and sausages, dark chocolate



Service temperature 18°C











Harvest

October



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