



CAN NOVES NEGRE 2016

Red wine harvested from sustainable viticulture in l'**Espai d'Interès Natural de les Gavarres** in Sant Martí Vell (Girona), cultivated in volcanic soil with basalt stone.

Tasting Notes

Bright cherry color with shiny ruby edges.

The nose is intense, spicy, balsamic fragrances, cedar and menthol, and fruits such as blackcurrants and blackberries.

On the palate it is fruity and fresh, silky texture, with sweet and elegant tannins, leaving a long aftertaste.

Vinification

Grapes are hand-harvested and deposited in 15 kg boxes in order to maintain their integrity. They are quickly transported to the cellar where they are destemmed and they fall into the fermentation tanks by gravity. After a pre-fermentative maceration at low temperature of 24-28 hours, the grapes ferment at a controlled temperature between 23-25°C.

During fermentation, daily pumping-overs are carried out. The total fermentation time is of 18–20 days. The wine matures in 2nd-3rd year French oak casks for 9 months. Finally, the wine rests in the bottle for a minimum period of 6 months before being released to the market.



Origin

Wine from les Gavarres
(Sant Martí Vell – Girona)



Food pairing

Grilled meat, beef stew,
roasted vegetables, game,
risottos, cured cheeses



Grape varieties

Cabernet Franc, Cabernet
Sauvignon



Service temperature

16 - 17°C



Harvest

September - October



Alcohol content

14,5% vol.

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