

# ECCOCIVI

~ Sant Martí Vell ~

## CA L'ELSA 2014

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

### Tasting Notes

High-depth intense red wine with shiny ruby edges.

Intense aroma of black fruit like 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 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 23-26°C.

During fermentation, daily pumping-overs are carried out. The total fermentation time is of 18–20 days. The wine matures in French oak casks for 24 months. Finally, the wine rests in the bottle for a minimum period of 12 months before being released to the market.



#### Origin

Wine from les Gavarres  
(Sant Martí Vell – Girona)



#### Food pairing

Grilled meats, stews, casseroles,  
iberian cold meats, dark  
chocolate



#### Grapes varieties

Cabernet Sauvignon,  
Cabernet Franc, Petit  
Verdot



#### Service temperature

18°C



#### Harvest

October



#### Alcohol content

14'5% vol.

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Winery with  
certification



**ECCOCIVI**

Paratge de Mont-rodó, 3  
17462 Sant Martí Vell – Girona  
+34 872 000 015 – info@eccociwine.com

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## CA L'ELSA 2015

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

### Tasting Notes

Intense red wine with medium-rich colour and shiny violet rim.

High aroma of black fruit like blackberry and blackcurrant, with liquorice hints and a balsamic background.

On the palate it appears fresh and with full-body. It reminds us of ripe black fruit such as blackcurrants and cherries in liquor. The tannins are present and sweet, very pleasant in the palate, and it has a long and persistent finish.



### 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 23-26°C.

During fermentation, daily pumping-overs are carried out. The total fermentation time is of 18–20 days. The fermented wine flows by gravity and it matures in French oak casks for 19 months. Finally, the wine rests in the bottle for a minimum period of 12 months before being released to the market.



#### Origin

Wine from les Gavarres  
(Sant Martí Vell – Girona)



#### Food pairing

Grilled meats, stews, casseroles,  
iberian cold meats, dark  
chocolate



#### Grapes varieties

Cabernet Sauvignon,  
Cabernet Franc



#### Service temperature

18°C



#### Harvest

October



#### Alcohol content

15% vol.

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## CA L'ELSA 2016

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

### Tasting Notes

Intense red wine with medium-rich colour and shiny violet rim.

High aroma of black fruit like blackberry and blackcurrant, with liquorice hints and a balsamic background.

On the palate it appears fresh and with full-body. It reminds us of ripe black fruit such as blackcurrants and cherries in liquor. The tannins are present and sweet, very pleasant in the palate, and it has a long and persistent finish.

### 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 23-26°C.

During fermentation, daily pump-overs are carried out. The total fermentation time is of 18–20 days. The fermented wine flows by gravity and it matures in **French oak casks for 22 months**. Finally, the wine rests in the bottle for a minimum period of 12 months before being released to the market.



#### Origin

Wine from les Gavarres  
(Sant Martí Vell – Girona)



#### Food pairing

Game meats, stews, casseroles,  
iberian cold meats, dark  
chocolate



#### Grapes varieties

Cabernet Sauvignon,  
Cabernet Franc



#### Service temperature

18°C



#### Harvest

October



#### Alcohol content

15% vol.

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