



# Vidalba

## RED 2016

*The essence of Terres de Vidalba, the gateway to our particular Priorat. With a unique combination of carefully selected varieties, I represent freshness and complexity at its best. The llicorella gives me a unique and distinctive personality that leaves no one indifferent.*

### Basic information



Red Grenache 44%, Sanson 32% and Syrah 24%.



Each varietal is separately produced. Fermentation takes place in stainless steel tanks. Daily pigeage and gentle remontage.



12-14 month depending on the varietal in lightly toasted Allier French oak barrels. Second-year 225L barrels.



14,5% by volume.



Non filtering nor clarification processes are applied. For this reason, small mounts of precipitates may develop over time.

### Information on bottling and consumption



Production of 7,500 bottles in Burgundy bottles. Natural corks, 45 x 24 mm. Packed in 6 bottles cardboard boxes.



There is availability of Magnum bottles individually

Serving temperature: 16-18°C. Open the bottle one hour before serving and decant. A Syrah-type wine glass is recommended.

### Tasting note



Cherry colour and violet tone in the ripple, with slow and thin legs.



Good aromatic intensity, with red and dark fruits, aromatic herbs notes (rosemary and thyme) and mineral notes also.



Good impression on the palate, tasteful and very balanced. Long aftertaste and abundant flavours of ripe fruits and minerals.