

GENUÍ GARNATXA

LA CASILLA D'EN PEP

Product: Red young wine
Denomination of Origin: D.O. Penedès
Grape variety: 100% Red Garnacha
Vintage: 2023
Certificates: Organic wine
Production: 2000 bottles

Vineyards: Organic Red Garnacha from young vines.
Soil: Calcareous soil at 350 m.

Analysis:

Grau alcohòlic:	13 % vol.
Sucres residual:	<0.5 g/L
Acidesa total:	5.15 g/L àcid tartàric

Winemaking

Grapes are harvested by hand in 15 kg boxes at the beginning of September. One part of the vinification is fermented with the stems and whole bunch to carry out a carbonic maceration. Spontaneous alcoholic fermentation is carried out. 10 days of maceration and pressing. Subsequent resting in stainless steel tanks for 4 months before bottling.

Tasting notes

It presents a medium-layered red color. It stands out for its aromatic intensity, featuring a blend of red fruits, highlighting the juiciness of plum, the sweetness of strawberries, and the complexity of forest fruits.

On the palate, a freshness is perceived, attributed to the use of stems during vinification. This element brings good balance and liveliness to the overall experience. In summary, a fresh, easy-drinking, and delightful wine.

Food pairing

It can be enjoyed on its own as a light aperitif, enhancing its fresh and delightful character. Simultaneously, it pairs well with a variety of dishes such as mushroom risotto, tomato and avocado tartare, brie cheese with jam and salmon tacos.



Barri Can Lleó, 08731 Sant Martí Sarroca, Barcelona

canlleo@canlleo.com

www.canlleo.com