



# CASTELL D'AGE

ORGANIC FARMING  
CAVA & WINE

## 100% Garnatxa 0% SO2

Made exclusively from the Garnacha variety, without the addition of sulphur, filtration or clarification. A natural, authentic and honest wine.

Vintage 2018

**Varieties:** 100% garnacha

**Type of wine:** Young red wine

**Estate:** Can Gener

**Type of soil:** Licorella- slate

**Region:** DO Penedès

**Pluviometry:** 450 l/m<sup>2</sup>

**Altitude:** 280m

**Yield:** 5000 kg/ha

**Treatments:** according to the regulation set by the end organic and biodynamic agencies.

**Annual production:** 4100 bottles

### Production

**Harvest:** By hand at the end of the first half of September.

**Vinification:** Spontaneous fermentation at a controlled temperature with indigenous yeasts from the Castell d'Age vineyards.

### Analytical data

**Alcohol content:** 14 %

**Total acidity:** 5,3 g/L

**Volatile acidity:** 0,66 g/L

**PH:** 3,47

**Residual sugar:** 0,5g/L

**Total SO2:** <10 mg/L

### Tasting notes

**Appearance:** Intense cherry hue with ruby tints.

**Nose:** Aromas of ripe red fruit and lactic notes against a mineral backdrop.

**Palate:** Fresh and broad.

### Food pairing

Wine with a great deal of personality, ideal with hors-d'oeuvres, hearty legumes, pasta a la napolitana, white meats including pork. Serve between 16 and 18°C.

