



CASTELL D'AGE

ORGANIC FARMING
CAVA & WINE

Fragments red

Young and fresh red wine made with garnatxa and syrah.

Vintage 2018

Varieties: 60% Garnatxa and 40% Syrah

Type of wine: Young red wine

Estate: Can Pujades, Can Claramunt and Can Aguilera

Type of soil: clay-limestone and licorella

Region: DO Penedès

Pluviometry: 449 l/m²

Altitude: 280-300 m

Yield: 5000 kg/ha

Treatments: according to the regulations set by the organic and biodynamic agencies.

Annual production: 8000 bottles

Production:

Harvest: Manually during the end of the second half of September.

Vinification: Spontaneous fermentations with indigenous yeast at controlled temperature.

Analytical data

Alcohol content: 13 %

Total acidity: 4,6 g/L

Volatile acidity: 0,65 g/L

PH: 3,55

Residual sugar: 0,5g/L

Total SO₂: 19 mg/L

Tasting notes

Appearance: Deep cherry color with purple tones.

Nose: Sweet fruit forest fruits aromas, like strawberries, raspberries and some subtle lactic hints at the end.

Palate: Fresh, balanced and long.

Food pairing

Ideal to pair with entrees, legumes, pasta a la napolitana and white meats or just on it's own! Serve between 18 and 20 °C.

