



CASTELL D'AGE

ORGANIC FARMING  
CAVA & WINE

## Fragments Tempranillo

Made exclusively from the Tempranillo grape, a variety that best conveys the essence of the land in which it grows – a quality that is reflected to the full in this very authentic wine.

### Vintage 2016

**Varieties:** 100% Tempranillo

**Type of wine:** Crianza red wine

**Estate:** Can Vila

**Type of soil:** Clay

**Region:** DO Penedès

**Pluviometry:** 449 l/m<sup>2</sup>

**Altitude:** 350 m

**Yield:** 5000 kg/ha

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

**Annual production:** 8000 bottles.

### Production

**Harvest:** By hand towards the end of the second half of September.

**Aging:** 10 months in French and American oak barrels and a minimum of 12 months in bottle.

**Vinification:** Spontaneous fermentation with indigenous yeast at controlled temperature.

### Analytical data

**Alcohol content:** 13 %

**Total acidity:** 4,7 g/L

**Volatile acidity:** 0,60 g/L

**PH:** 3,55

**Residual sugar:** 0,3g/L

**Total SO<sub>2</sub>:** 18 mg/L

### Tasting notes

**Appearance:** Strong cherry color with ruby highlights.

**Nose:** Aromas of ripe, even candied, fruit, dried figs and plums, combined with notes of vanilla and toast, along with a hint of ink brought by the oak.

**Palate:** Big and warm with soft astringency provided by the noble tannins from the American and French oak.

### Food pairing

Wine with personality, ideal with appetizers, legumes, pasta *a la napolitana* and white meats, particularly pork. Serve between 18 and 20 °C.

