

CELLER FRISACH

L'abrunet de Frisach Negre

ORIGEN: Terra Alta D.O. - Corbera d'Ebre

VARIETY: Garnacha Fina 60% & Cariñena 40%

AGEING: concrete tanks

LOCALIZATION: Creveta & Vall de Canelles

SOIL: Clay - stony and calcareous

VOLUME: 750ml

ABV: 13.5% vol.

CULTIVATION METHOD: Agricultura Ecológica

// Organic Wines

ELABORATION:

Our ancestors performed the assembly of their grapes in the vineyards, ie, some grapes of Cariñena and some Garnacha, what it is known as a blend in the vineyard.

With this wine we want to recover this kind of elaboration method, but for the best maturation, we work with two vineyards that are located within the very varied topography of our region.

When working with two varieties located in two different places we get the best ripening fruit and can work with perfect ripening.

TASTING NOTES:

Cherry garnet color with violet edges showing its youth. The nose is initially spicy, floral, dairy and ripe, round fruit with mineral notes. On the palate it is fresh, balanced by a good acidity, sensations of fresh fruit, with a final where the mineral sensations return. A broad, fresh and one of those wines you don't get tired of drinking.

FRISACH

