



VERY FINE VINOS
EXPORT MANAGEMENT

Domini de la Cartoixa

Formiga de Vellut

Clos Galena

D.O.Q. PRIORAT

TECHNICAL DATA



D.O.Q: Priorat
Grenache Noir 60%, Carignan 20%
Syrah 20%
Alcohol Degree: 14,50 %
Aging: 9 months in French (80%)
and American (20%) oak barrels
Maceration: 20 days
Production: 35.000
Total Acidity: 5,30 g/l (T)

WINEMAKING PROCESS



Manual selection of each organic grape variety. Fermentations of each variety take place separately, at 22 ° C for 7 days. The maceration is carried out at 28 ° C and paste is separated from wine by soft pressing of the marc. Finally, we make the blend of different monovarietals and place the coupage in barrels, where it will be for 9 months.

TASTING NOTES



Formiga de Vellut is a wine with a cherry red color, of medium intensity, very vivid and bright. It has a fresh and complex aroma, where fresh fruits with balsamic notes as well as grass from under wood stand out, combined with toasted spice notes. On the palate it is fresh at the beginning, with fleshy and powerful tannins later. Spicy notes can be appreciated in the end.

FOOD PAIRING



Combine with pasta, tuna, white meat, rice, sauces.

LOGISTICS



Palletization Data: 576 bottles,
96 cases
Boxes: 6 bottles
Weight: 1 box 8k
Boxes Bar Code: 8437006680141
BottleBar Code: 8437006680042



WINES