



VERY FINE VINOS  
EXPORT MANAGEMENT

# Domini de la Cartoixa

## Secrets de Mar Red



### TECHNICAL DATA



D.O. Terra Alta  
50% Carignan, 43% Grenache, 4% Syrah, 3% Cabernet Sauvignon  
14,5 % Alc Vol  
Total Acidity: 3,35 g/l  
Residual Sugar: 0,5 g/l  
Production: 10.000 bottles

### WINE MAKING PROCESS



Old vines over 30 years old. Fermented and macerated in stainless steel tanks for approximately 20-25 days at 26-28°C. A soft press is made, although only the bleeding part of the wine is used. Malolatic fermentation for about 30 days in duration in stainless tanks. Finally, part of the wine rests in French oak barrels for about 4 months.

### TASTING NOTES



Color : Very intense red-violet color.  
Nose: notes of red and black fruit and spicy touches.  
On the palate: Very fresh, complex and soft wine, with a long finish.

### FOOD PAIRING



Cheese, white and red meats, stews, etc.  
Ideal to serve at 16 - 18 ° C

### LOGISTICS



Presentation in carton of 6 bottles.  
Case weight: 7,12 kg  
Cases per pallet: 702/117  
Bottle Bar Code: 8437006680615  
Bottle Case Code: 8437006680622



WINES