



VERY FINE VINOS
EXPORT MANAGEMENT

Domini de la Cartoixa

Crossos

mon+ sant
DENOMINACIÓ D'ORIGEN

TECHNICAL DATA



D.O.Q: Priorat
Grenache Noir 50% Cabernet Sauvignon 35%
Carignan 15% Alcohol Degree: 14,50 %
6 months in casks of French oak (80 %) and
American (20%) Maceration: 18 days
Total Acidity: 5,30 g/l (T)

WINE MAKING PROCESS



A manual selection of the grapes, selected from the best vineyards of the Priorat region. Fermentation and maceration of each variety are done separately, in stainless steel tanks. After a very soft pressing, in our vertical pressing machine, the wine is again placed into tanks for the malolactic fermentation. The coupage of the different varieties is done just before placing this new blend into barrels, where the wine will remain for 6 months.

TASTING NOTES



Crossos is a wine of cherry red colour of medium intensity. It possesses a complex aroma that reminds mature forest fruits, with balsamic notes and resins. On the palate, Crossos is a fresh wine, where the fruit and the black species predominate.

FOOD PAIRING



Combine well with red meats, stews in sauce

LOGISTICS



Palletization Eur: 600 bottles, 100 cases (6v)
Palletization VMF: 720 bottles 120 cases (6v) Cases
weight: 6 bottles: 12 bottles:
Boxes Bar Code: 8437006680165
Bottle Bar Code: 8437006680066



WINES