

PARATÓ Negre Clàssic 2001



Great red wine *reserva* from our cellar. Aged in oak barrels during a minimum of 14 months. In this wine, we look for its third aromas. Its structure allows fitting the best recipes of meat and hunting.

. **VARIETY** 30% Cabernet Sauvignon
70% Ull de Llebre

. **HARVEST** Cabernet Sauvignon 19-09-2001
Ull de Llebre 15-09-2001

. **MACERATION** During 35 days at 28°C

. **FERMENTATION** During 20 days at 28°C and later malolactic fermentation on barrel during 21 days.

. **AGEING** 14 months aging on French and American oak barrels.

. **ANALYSIS**

°Alcohol	13'60 %vol.
Total acidity	3,60 gr/l.
Volatile acidity	0,76 gr/l.
Residual Sugar	2,80 gr/l.
SO2	8/50 mgr/l.
pH	3,41

. **TASTING NOTE**

COLOUR: Intense ruby red, soft hints of mahogany
Thick legs.

AROMAS: Powerful aromas of a win aged in barrel, toast, balsamic (eucalyptus), dry fruit, cocoa, and spice (nutmeg and sweet pepper).

IN THE MOUTH: A vigorous passing through the mouth a balanced presence of tannins and a good alcohol-acidity balance. A marked aftertaste dry fruit (prunes) and a slight mineral taste (charcoal).