

ROCA de les XII

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XII



NORAY



VARIETIES | 60% Grenache, 30% Carignan & 10% Syrah.

SOIL TYPE (S) | Clay-calcareous with granite conglomerate and slate.

VINIFICATION

Manual harvest in boxes of 15Kg. with subsequent manual table selection of selection and smooth skidding. Fermentation in small stainless steel tanks from 15, 20 and 30 hl at 25 ° C temperature, the comebacks and the hat bazuqueo are applied according to the variety and the extraction potential. Fermentation and maceration with the skins between 15 and 25 days.

AGING

14 months in 400-liter French oak barrels.

ALCOHOL

15,00%

TOTAL ACIDITY

3,90 g/L

RESIDUAL SUGAR

1,80 g/L

PRODUCTION

16.000 botl 3200 in stock

FORMAT

750 ml.

TASTING NOTES

APPEARANCE

Intense cherry color

NOSE

Nose has a lot of finesse and elegance, where notes of ripe red fruits, wrapped in balsamic nuances (menthol, aromatic forest, spices) as well as spirits, the minerality of the terroir predominates

PALATE

In mouth is elegant and long, with a warm spot, but with character. It has very round tannins and sugary granulated texture. The end of the mouth is fresh and persistent with a post taste mineral.

SHIPMENT DETAILS

Pallet size: 120 x 80 x 1080 cm
Cases of 6 bot. Weight 8,5 kg

PALLET DETAILS

25 cases per level · 4 levels. Total 600 bottles / 100 cases
Total Weight 850kg.

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EXPERIENCES