

ROCA de les XII



ROCA BRUIXA

VARIETIES | 60% Grenache, 40% 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 20 and 25 days.

AGING | 16 months in 400-liter French oak barrels.

ALCOHOL

15,00%

TOTAL ACIDITY

3,80 g/L

RESIDUAL SUGAR

1,90 g/L

PRODUCTION | 6.200 botl

FORMAT | 750 ml.

TASTING NOTES | APPEARANCE

Intense purple color

NOSE

.Expressive nose of vanilla, cinnamon and tertiary aromas like forest floor prevail.

PALATE

Equally expressive in the mouth with an explosive mix of ripe red and black fruits (plum, prune, blackberries), the warming effects of the alcohol, in well balanced and ending in a long, pleasantly dry finish. Drink now, but will develop well over the next 5 years."

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.