



CASTELL DEL REMEI

ODA / 2009

TYPE OF WINE

Red wine aged in oak

GRAPE VARIETIES

Merlot 55%, Cabernet Sauvignon 20%, Tempranillo 20% and Garnacha 5%

ORIGIN OF THE GRAPE

Own vineyards

OAK AGEING

12 months in new American oak casks, second year in French oak and at least 6 months in the bottle before being put on sale

PRODUCTION

Bottles of 75 and 150 cl.

ANALYSIS

Alcohol 14,5% vol.
Total acidity 5,0 g/l
Volatile acidity 0,64 g/l
Total SO₂ 118 mg/l
pH 3,74
Sugars 0,68 g/l

PACKAGING

Bottle: bordelesa Prestige antique green 75 cl.
Seal: natural cork 49 x 24 mm
Capsule: 100% tin
Case: 6 bottle cardboard case

TASTING NOTES

Dark cherry red of high intensity, with lively highlights of the same tone. Dense, deeply hued legs. Highly intense aromas. Its time in the cask is evoked by cedar, incense and balsamic notes. Aeration reveals preserved black fruits, such as plum and cranberry, and smoked and roasted notes. These are followed by mineral notes and cocoa powder. Sweet, voluptuous mouth feel. On the palate, very mature, integrated tannins are followed by acidity, adding freshness and length. Very long, pleasant finish with satisfying hints of mocha sweets and candied figs.
