

CELLER DE CAPÇANES

# MAS PICOSA NEGRA

DO Catalunya, 2022

*"A fresh and fruity, yet powerful Mediterranean red wine"*



## VARIETIES

Red Grenache, 45%, Syrah 30%, Cabernet Sauvignon 15%, Merlot 5%, Carignan 5%  
Certified Organic Farming (CCPAE)



## VINIFICATION

Varieties are vinified separately in stainless steel tanks and macerate for eight to ten days. Fermentation at controlled temperature (24- 28°C). Malolactic fermentation in stainless steel tanks. Cold stabilization, fining before bottling. Three to five months on the lees in stainless steel tanks.



## ANALYSIS

- 14.5% vol. Alcohol
- 5.1 g/l tartaric acid
- <2 g/l residual sugar



## TASTING NOTE

Cherry color with violet hues. Fresh and intense aromas of red fruits such as black cherries and plums. Powerful palet with a rich aromatic expression, yet refreshing red fruits and black pepper hints. Long aftertaste.



## FOOD PAIRING

The ideal candidate for almost every dish. Being a considerable structured young red, it is a beautiful companion to saulted mushrooms, pasta, oven pizza, rice and white meat.



## CERTIFICATIONS

Vegan V-Label | CCPAE Organic Wine

