

Quindals 2013

75 cl



GRAPE VARIETIES

Red grenache 90%
Syrah 5%
Samsó 5%

HARVEST

Own vineyards.
Hand-picked at
optimum ripeness
in boxes of 18 kg

SOIL: Slates mountain
terrassas dry stone
at 120 m altitude

PRODUCTION 15.000 bottles

CLOSURE Natural cork 49 x 24 Ø

BOX 48 x 33 x 8 (6 bottles)

WEIGHT 8,500 kg

WINEMAKING

De-stemming of total grape harvest.
Cold maceration. Fermentation and maceration
in stainless steel tanks for 20 days.
Temperature control 22°
Serve wine at 16°

AGEING

12 months in french oak casks.

TASTING NOTES

Expressive nose of toasty oak, loads of spice,
black cherry and a hint of blueberry in the
background. Savory, ripe and pleasure-bent,
this friendly offering will provide
enjoyment over the next 5-6 years.