

# Selva de Mar 2008

75 cl



STYLE OF WINE  
Aged red

GRAPE VARIETIES  
Red grenache 50%,  
Syrah 30%,  
Samsó 20%

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

PRODUCTION 5.000 bottles

CLOSURE Natural cork 49 x 24 Ø

BOX 48 x 33 x 8 (6 bottles)

WEIGHT 8,500 kg

## TASTING NOTES

Blackberry, black pepper and graphite  
laden with spice and garrigue,  
with dense and tight tannins.  
15% alcohol but still refreshing thanks to acidity  
and minerality. Delicious.

## WINEMAKING

De-stemming of total grape harvest.  
Cold maceration. Fermentation  
and maceration in stainless steel  
for 213 weeks. Temperature control 22°  
Serve wine at 16°

## AGEING

12 months in french oak casks.

SOIL: Slates mountain  
terrassas dry stone  
at 120-380 m altitude

