

BODEGAS AESSIR

EL CAVALL DE BARCELONA

- **WINERY:** BODEGAS AESSIR
 - **NAME:** EL CAVALL DE BARCELONA
 - **LAUNCH:** April 2018
 - **VINTAGE:** 2016
 - **VARIETY:** 60% CARIGNAN / 35% GRENACHE / 5% SYRAH
 - **ORIGIN PLOTS:** GANDESA
 - **TOTAL PRODUCTION:** 10.000 L.
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- **VITICULTURA:**
 - HECTARES:** 10 Ha.
 - VINEYARDS AGE:** Old Vines, 30 years +
 - HEIGHT:** 450m
 - PRUNNING STYLE:** Head Goblet training system. Bush
 - TERROIR:** Calcareous-Clay. Poor subsoil.
 - GREEN PRUNNING:** Variable
 - YIELD:** 2Kg / Plant
 - VITICULTURE TYPE:** SUSTAINABLE
 - HARVEST:** Manual
 - CLIMATE:** Dry Mediterranean
 - PLUVIOMETRIA:** 530L / Year / m2
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- **ELABORTION:**
 - DESTEMMED:** Yes
 - CRUSHING:** Yes
 - FERMANTATION:** 26°-28°C in INOX Tanks
 - MACERATION:** 25 Days
 - PUMPING:** After 25 days
 - MALOLACTIC FERMENTATION:** 30 days
 - AGING:** 12 Months Cement Eggs
 - ALCOHOL VOL:** 14% Vol.

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SENSORY ANALYSIS:

Bright ruby red color very lively with violet edges.
Red and black fruit is highlighted with some spicy nuances which makes it very rich and complex.
Full body type, rich and fresh, complex, great balance and acidity with a long lasting finish which will assure a good cellaring.
Clean after-taste rich in red fruit.

Very gastronomic wine, by the glass or with white meat, red meat, cold cuts, cheese, pates, truffle eggs, foie-gras, Mediterranean risotto or surf and turf paella, roast beef or simply fish and chips.

Service Temperature 16°-18°C

Total Acidity: 3,7g/l H₂SO₄

Residual sugar: 0,5 g/l

Volatile Acidity 0,41 g/l



COLLECTION ADDRESS:
43780. GANDESA. TARRAGONA.
EAN 13: 8437012136199
EAN 14: 18437012136349
6 PACKS CASES
100 CASES / EUROPALLET
600 BOTTLES / EUROPALLET