

Sssssshhhhhh Ulldemolins

TECHNICAL DETAILS

Producer - Bottling machine: Agrícola d'Ulldemolins Sant Jaume

Denomination of Origin: DO Montsant

Wine profile: Dry black

Varieties and percentages: 100% Black Grenache

Vinification: Usually the grapes are harvested manually over the second half of October. Once in a winery, the fermentation takes place slowly for 15 days in stainless steel tanks at a controlled temperature, macerating with the skins for such

To extract the maximum color and to maintain the character of the varietal aromas. Then the pressing is done and, in order to maintain a stable temperature, the wine is transferred to the cups of ravens where the malolactic fermentation takes place.

Aging and bottling: Although it is a young wine, it is allowed to stand for 3 months in oak barrels so it ripen, round and leave impurities and pears. Then it is bottled to preserve all its properties.

TASTING NOTE

Intense ruby red color with violet hues. It has a high intensity, with memories of forest fruits and spices. It is a very sweet wine, where we find a fruity and fleshy taste, in which ripe and soft tannins are perceived as giving them body and personality. The retronasal path is persistent.

Pairing: Combine very well with all kinds of white and red meats. You can also accompany pasta, rice and sausages.

Recommended consumption temperature: between 13 and 16 °C

