

ÀNIMA NUA, COR VIU - 2021 **organic**

Domenio Wines by Cellers Domenys arises from the passion and effort of small wine growers in the Penedès and Conca de Barberà areas - located in the south of Barcelona-, who joined the cooperative. Our distinguishing characteristic is a strong commitment to quality and sustainability, starting in the vineyard control and support to the wine growers to winemaking, with special attention at the harvest and vinification processes. Love, passion, proximity, sustainability, quality and respect for the environment and quality are the common denominator of our wines.



WINEMAKING

From the pre-coastal range mountain, in the Conca de Barberà Denomination of Origin, the grapes come from organic vineyards between 20-35 years old and located around 450m asl. The vines grow up in clay and limestone soils and Mediterranean weather during the day, but more continental at night.

Short maceration with the skins and alcoholic fermentation in stainless steel tank at low temperature to preserve the aromas from the grape. It remains with the yeasts around 5 months with the lees before bottling.

TASTING NOTES



Bright and clear. Lemon colour with golden hue.



Intense, ripe green fruits, as pear and apple, with hints of blossom and Mediterranean herbs as chamomile.



Long aftertaste. On the mouth the ripe green fruit predominates, with some floral notes and aniseed hints. Cooked quince. Harmonious and elegant.

PAIRING

Creamy cheeses, white meat, fish, salat, paella, Asian cuisine, pizza, courgette spaghetti, baked apple, etc.

TECHNICAL INFORMATION

Grape varieties: Macabeu (Viura) and Parel·lada

Denomination of Origin: Conca de Barberà

Vintage: 2021

Alcohol: 12,5% vol.

Allergens: contains sulphites