



DOMENIO ORIGEN TEMPRANILLO - 2018

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

Harvested by hand in 25-kgs. cases. Each grape is individually selected. Alcoholic fermentation in stainless-steel tanks, followed by malolactic fermentation in open French-oak barrels (3-4 years old, 300 liters) for 20 to 25 days. The PIGEAGE technique is used to punch down the cap slowly by hand for homogenous skin contact and maceration. This also extracts more concentrated tannins and colour

AGEING. - 10 months in French-oak barrels

TASTING NOTES



Deep dark red cherry colour. Shiny, clean of mid-depth layer.



Ripen red fruits as dark red cherry and forest blackberries. Ripe and sweet sensation. As it opens and breath, ageing notes as dry fruits, dried peaches and toasty appear. All these factors shape a high blend complexity of aromas, which make the wine, yet more interesting.



It shows a gentle-wide entry, intense and aromatically rich, reminding us of of red and black ripen fruits. On the palate is silken and well structured, features achieved thanks to the ageing time through oak. Sweet integrated tannins.

PAIRING

Semi-soft and cured cheeses, cured meat, Iberian ham, game, white and red meat, even meat stews are welcome.

TECHNICAL INFORMATION

Grape varieties: Tempranillo 100%

Denomination of Origin: Conca de Barberà

Vintage: 2018

Alcohol: 12,5% vol.

