

DOMENIO ORIGEN TREPAT - 2019




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

TASTING NOTES

-  Intense, ruby red, shiny, and clean with mid-depth coloring and good legs.
-  Aromatically rich and intense, expressive, and complex. Outlining wild berries as blackcurrant and cranberries, simultaneously with citric touches as orange skin, and even tropical mango. All at once backgrounded by rosemary, eucalyptus, and spices (red pepper).
-  High complexity elegant red wine. Mid-bodied with franc palate, well-balanced, rich with remarkable acidity. Own personality, with sharp integrated tannins reflecting its climate and terroir.

PAIRING

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

TECHNICAL INFORMATION

- Grape varieties:** Trepat 100%
- Denomination of Origin:** Conca de Barberà
- Vintage:** 2019
- Alcohol:** 12,5% vol.
- Allergens:** contains sulphites