

ÀNIMA NUA, COR VIU – 2020 **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 soils and Mediterranean afternoon breeze, with contrast between the day and night temperature.

Maceration and alcoholic fermentation in stainless steel tank at low temperature with constant pipeages.

TASTING NOTES



Bright and clear. Garnet to ruby colour and inky legs.



Intense red fruit as raspberry, redcurrant, baked plum and black fruit as blackberry. Also, some spices: sweet as cloves and pungent as black pepper.



Long aftertaste with velvety tannins. On the mouth the ripe red fruit predominates, with hints of chocolate.

PAIRING

Steak tartar, matured cheese, cold meat, cured meat, beetroot salad, grilled vegetables, etc.

TECHNICAL INFORMATION

Grape varieties: Tempranillo (Ull de Llebre) and Trepat

Denomination of Origin: Conca de Barberà

Vintage: 2020

Alcohol: 12,5% vol.

Allergens: contains sulphites