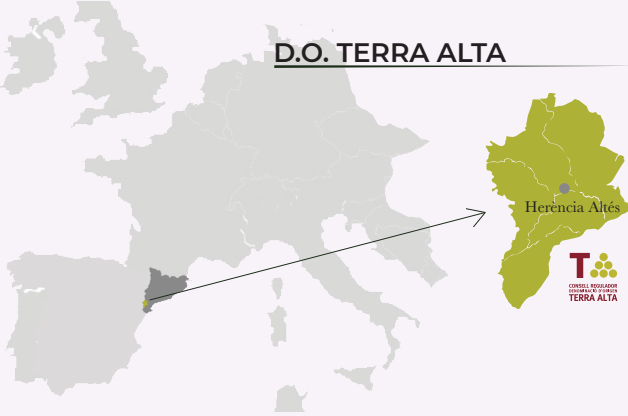





# Cupatge Organic

## D.O. TERRA ALTA



## TASTING NOTE

-  Clear, bright and violet hue.
-  Red and black fruits, such as mulberry and plums.
-  Balance and harmony with good concentration and pleasant texture. Very succulent.

### VARIETIES

Garnatxa Negra 55%  
Syrah 45%



### VINEYARDS

Vines between 10 and 30 years old, grown organically, from family farms and also from a selection of trusted producers from the area.

### SOIL TYPE

Various soils: sandy, clayey and calcareous.

## CLIMATE



Mediterranean with continental influence: cold winters and hot summers with many hours of sunshine.



Notorious influence of the balance of 2 winds: the Garbí, a gentle sea breeze that brings humidity, and the Cierzo, a cold and dry wind from the northwest.



Very low rainfall: annual average of 450mm.



## AWARDS



## ELABORATION



Manual harvest with careful selection in the field. Each variety is made separately but following the same guidelines: partial destemming and crushing prior to vatting with cold pre-maceration. Spontaneous fermentation with wild yeasts accompanied by daily *pigeages*. FML and aging in Austrian oak barrels for 6 months. The separate wines are then blended before bottling.

## RECOMMENDED PAIRING

*Clotxa*: a typical dish from Terra Alta that consists of a bread split in half, stuffed, in some cases with salted fish (tuna or sardine), in others with marinated meat (sausage, bacon or sausage) and always with vegetables (garlic, onion and tomatoes to hang), usually accompanied by black olives.



14,5% Vol.



14 - 15°C



## Did you know...?

The old Square of Batea, the starting point of the old town of the Vil·la Closa, is a historic center with a magnificent medieval outline, with porches and arches where it is still possible to imagine the fort that once surrounded it.

