

GEGANT DEL VI



PRODUCTION




Grapes from old, traditionally grown samsó, red garnacha, tempranillo and cabernet sauvignon vines are hand-picked in September, selected and then fermented in a stainless steel tank at a controlled temperature of 25°C for 20 to 25 days.

TASTING NOTE

Appearance: Bright golden-yellow colour.

Aroma: Intense aromas of white fruit like apple, pear and peach combine with tropical fruit such as pineapple and lychee. The floral aroma of jasmine brings subtlety and the citrus base rounds it off with freshness.

Taste: Unctuous in the mouth, with volume that is at once soft and fresh. Floral notes and a highly pleasant acidity follow.

 VARIETIES	Tempranillo, Grenache, carignan and cabernet sauvignon
 CRIANZA	Middle Crianza
% ALCOHOL	+/- 14%
 PRODUCTION	+/- 5.000 bottles



JOVANI VINS SA

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