



## **TROBALLA 2017**

Made with organic grapes – EU Organic Certification. Manual harvesting - Mas Blanch vineyard at 800 m. above the sea level.

### **Tasting notes**

Notes of plums, cherries, strawberries and fresh oranges, subtle memories of cassis, raspberries and blackberries. In the nose mineral touch and on the palate a subtle salinity and roasted notes, with a very fresh and balsamic finish. An original and explosive wine.

**Varieties** 100% Grenache

**Fermentation** Spontaneous, without added yeast

**Aging** 6 months in amphora, French oak and stainless steel tank

**Alcohol** 14'5°

**Production** 2.800 bottles

**Cases** 6 or 12

**Temperatura** 16°C - 18°C

**Food pairing** Meats, pasta, rice, cured cheese, foods with fruit /Carns, pastes, arrossos, formatges curats. Lightly spicy or fruity dishes.