



TROBALLA

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 1.700 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.