

ALOJA NEGRE

Slightly aged red wine with DO Montsant
2018

WINE DESCRIPTION

Red wine that is representative of DO Montsant. Made from Grenache and Carignan sourced from vineyards of various soil types. Grenache brings fruit and volume, while Carignan offers colour and structure. A small percentage of Cabernet Sauvignon used in the blend for fruit and structure. Aloja Negre is a fresh, mineral, spicy wine that is approachable and easy to drink on its own or as an accompaniment to varied cuisines

WINE MAKER

Toni Coca



45% GRENACHE
25% CARIGNAN
15% CABERNET & 15% SYRAH



15 TO 90 YEAR-OLD
VINES



RED CLAY, LIMESTONE
AND SLATE



3 MONTHS IN FRENCH AND
AMERICAN OAK BARRELS
& 1 YEAR IN UNDERGROUND
CONCRETE TANKS



VEGAN



VINEYARDS IN ECO
CONVERSION



TASTING NOTE

- Intense ruby, red-rimmed.
- Notes of forest floor, candied fruits (apple), maturing red and black berries, herbs and sweet spices.
- Mouth-filling, yet delicate. Mature red fruits backed by spice and herbaceous notes. Blackberry, black pepper and juniper. Soft tannins, well structured. Persistent.

TECHNICAL DATA

Alcohol 14.50% - Azúcares 0.80 g/l
Acidez 5.20 g/l - pH 3.44
Producción: 8.000 botellas (75cl - 1,5L)

FOOD PAIRING

- The perfect match:* Cuttlefish and shrimp with beans.
- Solid choices:* White and red meats, game, spicy dishes, cheese.
- Surprising hits:* Chicken with plums and pine seeds, veal on the grill, cod salad, rabbit with langoustines, baked aubergine.

MUSIC MATCH

- All of Me* by John Legend
- Mothers Journey* by Yann Tiersen

Coca i Fitó
CELLER



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