

COCA I FITÓ DOLÇ

Sweet red wine from late harvest with DO Montsant

WINE DESCRIPTION

Sweet wine made from old vine Grenache and Carignan planted in clay and calcareous soils. Late harvest wine, aged in barrels of French oak and Cherry wood. A wine with a driving freshness, clean, full of mature black berry fruit, spices and developed notes from the barrel ageing. A wonderful and surprising wine that works as an aperitif given its freshness, or on its own. The wine also works well with meats, cheeses and chocolate. A seductive wine for special occasions.

WINE MAKER: Toni Coca



60% GRENACHE
40% CARIGNAN



40 TO 80
YEAR-OLD VINES



CLAY WITH LIMESTONE



12 MONTHS IN FRENCH OAK
AND CHERRY BARRELS



VEGAN



VINEYARDS IN ECO
CONVERSION

TASTING NOTE

- Intense dark cherry, violet rimmed.
- Inviting notes of sweet fruits, wild strawberry, ripe cherry, violet flower and sweet spices.
- Velvety, penetrating attack. Full-bodied and sweet, yet balanced by the freshness provided by high acidity. Mature black berry fruits with fresher notes of red berries, violets, apricot and dried peach, white chocolate, cinnamon, incense. Spicy notes persist throughout the tasting.

TECHNICAL DATA

Alcohol 16,00% - Sugars 131,40 g/l
Acidity 6,40 g/l - pH 3,29
Own yeasts
Production: 700 bottles (37,5 cl)



FOOD PAIRING

the perfect match: Pavlova with crème Catalan (crème brûlée) and berry fruits.

Solid choices: As an aperitif, dark chocolate, savoury crepes, game, blue cheeses.

Surprising hits: Hazelnut chocolate cake, Stilton cheese, foie, roasted boar, Iberian ham, smoked eel, Peking-style duck.

MUSIC MATCH

Nightingale by Lo Mimieux

Coca i Fitó
— CELLER —



info@cocaifito.cat - www.cocaifito.cat - Tel. +34 619 776 948
Avinguda Onze de Setembre s/n - 43736 El Masroig (Tarragona) - Catalonia - Spain