# **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













12 MONTHS IN FRENCH OAK AND CHERRY BARRELS

VINEYARDS IN ECO CONVERSION

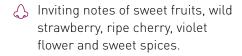
40% CARIGNAN

YEAR-OLD VINES

**CLAY WITH LIMESTONE** 

# **TASTING NOTE**





> 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.



Alcohol 16,00% - Sugars 131,40 g/l Acidity 6,40 g/l - pH 3,29 Own veasts

Production: 700 bottles (37.5 cl)



#### FOOD PAIRING

the perfect match: Pavlova with crème Catalan (crème brulée) 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





