

COCA I FITÓ JADE

Old-vines red wine with DO Montsant
2021

WINE DESCRIPTION

Red wine from DO Montsant, made from a rigorous selection of young and old vines from diverse soil compositions. Aged in different oak barrel types and micro-oxygenation eggs. The result is with a marked personality, elegant, fresh, fruity, balanced and approachable. A wine full of complexity and subtlety. Well structured, as well as energetic, fruity and powerful.

WINE MAKER

Toni Coca



40% GRENACHE
38% CARIGNAN
12% CABERNET SAUVIGNON
5% MERLOT
5% SYRAH



20 TO 90 YEAR-OLD
VINES



CLAY, GRANITE,
LIMESTONE AND SLATE



12 MONTHS IN FRENCH
AND AMERICAN OAK BARRELS
AND IN MICRO-OXYGENATION EGGS



VEGAN



VINEYARDS IN ECO
CONVERSION



TASTING NOTE

Deep ruby, violet – rimmed.

Mature red and black fruits, spices (anise), rose perfume and black plum. Hints of sweet spice, Tabaco and chocolate.

Structured yet delicate. Intense notes of tart red fruits, spice and herbs that are well integrated. Pomegranate, strawberry, bitter chocolate, thyme and cinnamon. Persistent notes of berry fruits. Present yet mature tannins that provide a sensation of freshness and velvety texture. A wine with good persistence.

TECHNICAL DATA

Alcohol 14,00% - Sugar 0,40 g/l
Acidity 5,3 g/l - pH 3,13
Own yeasts
Production: 10.700 bottles (75cl)

FOOD PAIRING

The perfect match: Beef tataki with citric and berry fruits.

Solid choices: Red meats, game, spiced dishes, cured cheeses, chocolate, pasta and fruit salads.

Surprising hits: Stewed oxtails, Lamb shank, boar loin, roasted pheasant with plums, haba beans Catalan style, sardines on the grill, blue cheeses, rice stews, dark chocolate.

MUSIC MATCH

Una Mattina by Ludovic Einaudi

Coca i Fitó
CELLER



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