COCA I FITÓ NATURA

Young red wine, organic farming, DO Montsant 2022

Young organic red wine. Made with grapes coming from young and old vines of red Grenache, Carignan, Syrah and Cabenet Sauvignon. Fermentation with wild yeasts from the same vineyard. This wine conveys the energy and freshness of the DO Montsant. A very clean wine without oaky attribute. A fresh wine, full of acid fruits, lively, mineral, unctuous and silky.

WINEMAKER: Toni Coca



25% CARIGNAN 15% SYRAH 10% CABERNET S.



OLD VINES



CALCAREOUS SOILS, GRANITE, CLAY AND SLATE



YOUNG WINE

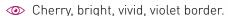


VFGAN



FARMING

TASTING NOTE



Fresh red fruits, citrus, lemon peel, spices and notes of aromatic herbs

Fresh and mineral entry. Acid red fruits, notes of lemon, fresh spices. Surrounding and silky tannin. Well balanced wine.



Alcohol 14,50% - Sugars 1,20g/l Acidity 5,1 g/l - pH 3,65 Own yeast

Production: 35.200 bottles (750 ml)





FOOD PAIRING

The perfect match: Xató (cod salat with winter lettuce).

Solid choices: Grilled vegetables, white and red meats, stews, appetizers, blue and white fish, pâtés, fresh cheeses and cured sheep's cheese.

Surprising hits: Chicken and vegetable tagine with citrus, biscayne hake, sea and mountain paella, rabbit with crayfish and chocolate, grilled vegetables with romesco sauce.

MUSIC MATCH

Tant de bo by Suu

