



POTENTE



GRAPE VARIETY

Garnacha, Cariñena (Samsó), Syrah, Merlot



VINEYARD

Age: +65

Soil: licorella (slate), limestone

Altitude (m): 150-450



ANALYTICS

Alcohol Content: 14%

Residual Sugar: 0,77 g/L



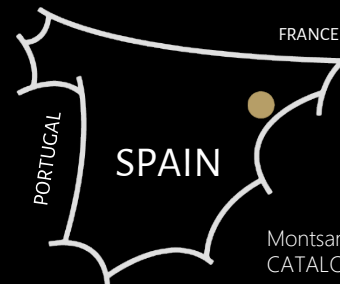
VINIFICATION

Hand harvested. Garnacha, Cariñena (Samsó), Syrah and Merlot grapes from the Capçanes highest mountain vineyards. Fermented and macerated for several weeks in cement tanks. Zero residues wine.



Aged from 6 to 9 months in a mix of new up to 4 years old French and American oak barrels, 225 L.

AGING



LOPEZ - ALONSO
ALTA VITICULTURA

Montsant DO
CATALONIA, SPAIN



TASTING NOTES

Impressive purity wine that reveals vivacity and depth. Intense, brilliant violet. Aromas of fresh strawberries coupled with more mature notes of forest berry fruits, herbal (tea leaf) and chocolate. On the palate, red and black berry fruit character predominates, backed with mineral notes. Structured with soft, well rounded tannins. Noticeable length, with excellent aromatic development as the wine aerates. Wine plenty of richness & depth.



PAIRING

Aged Manchego cheese with rosemary honey. Barbecued beef with dry marinade, duck salad with strawberries, filet mignon with peppercorn sauce, mixed grill of beef, sausage and chicken, rib-eye steak with parmesan and salad, moussaka.



LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt Pallet:
34cm	25.5 cm	29,7cm	15 Kg	56 cs	840 Kg