

Tocat de l'Ala Negre 2017

Barrel-aged red wine, DO Empordà



Wine description:

Red wine from DO Empordà made from a selection of grapes from old vines in various villages of Alt Empordà. Made traditionally, with a brief period in oak barrel in order to soften the wine and to integrate the various wines originating from different vineyard sites. Grapes harvested at full ripeness for a finely textured palate. A wine characterized by its fruitiness and freshness. A wine easy to appreciate!

Tasting Note

Color: Medium Ruby, violet rimmed.

Nose: Aromas of blueberries and raspberries, with hints of thyme.

Palate: Potent, fresh attack of forest berries and minerality. Red fruits, herbal notes, bitter

cocoa, flint stone, iodine, and fennel. Soft, refreshing tannins.

Food pairing:

The perfect match: Cuttlefish on the grill with white beans.

Solid choices: White and red meats, game, spicy dishes, cheeses, rices, and salads.

Surprising hits: Goose with baked pears, cannelloni, pork ribs, beef stew, Catalan spinach.

Music match

Pa amb Oli by Blaumut

Technical data

Blend

55% Carignan - 30 -80 year-old vines 35% Grenache - 30-80 year-old vines 10% Syrah - 15-30 year-old-vines

Soils Flintstones and slate

Climate Mediterranean, hot summers cooler through sea winds. Annual rainfall 600 mm.

Ageing: 4 months in French and American oak barrels.

Alcohol 14,50% **Sugars** 0,60 g/l **Acidity** 5.0 g/l **pH** 3.55

Production 60.000 bottles **Serving temperature at** 16° C

Packaging Burgundy bottle of 75cl served in cardboard cases of 6 or 12 bottles.

Magnum bottles of 150 cl. Served in cardboard cases of 3 bottles or in individual wooden cases.

Label

Illustration by Oriol Malet. To be "Tocat de l'Ala" (literally "touched by the wing") is to be a bit nuts. This expression is used frequently in the Empordà, where the strong Tramuntana winds aid in making the local population a bit "touched". The label depicts a character on a unicycle, carrying an opened umbrella while juggling at the same time.