

Coca i Fitó d'Ambre

Late-harvest sweet wine from DO Terra Alta



Wine Description

Sweet wine made from old vine White Grenache and Tintorella. The late-harvested grapes were aged in small barrels of French Oak. The wine is a window to autumn: fresh air, dried fruits, candied Orange and honey. A wine that is wonderful on its own or as an aperitif accompanied with soft cheeses, dried fruits and fowl, and quince.

Tasting Note

Color: Translucent Amber

Nose: Autumn, dried fruits (apricot and prune), honey, candied orange peel, ripe apple, and freshly-cracked almonds.

Palate: Refreshingly sweet, with good tension. Dried fruits, almonds, dates, chestnut, toffee, honey, candied citrics. Good acidity and length, viscous yet balanced.

Food pairing:

The perfect match: Duck a la orange.

Solid matches: aperitifs, creamy, soft rind and blue cheeses, fowl dishes with dried fruits, white and red meats in fruit sauces, citric desserts, fresh cheese and honey, quince.

Surprising hits: Camembert, foie-gras, roasted turkey with prunes and pine nuts, lemon mousse with almonds.

Musical match:

Sunset on M. by Dardust

Technical data

Blend 80% White Grenache

20% Tintorella (semi-red Grenache)

(30 to 80 old vines – late harvest, over ripe grapes)

Soils Limestone with a touch of clay. Poor in organic matter. Dry soils.

Climate: Mediterranean, dry hot summers. Annual rainfall of 400 mm.

Ageing: 12 months in 120 litres French oak barrels.

Alcohol 16% **Sugars** 133,25 g/l **Acidity** 4.2 g/l **pH** 3.10

Production 1.600 bottles **Serving temperature at** 12° C

Packaging Bordelaise bottle of 37,5 cl in an individual case. Cases of 6 bottles.

Label

Illustration by Jaume Coca i Fitó. The image of a leaf in the fall takes us to the wine's flavor profile. Autumn in a liquid state. Dried fruits, nuts, candied orange peel, honey and quince.