



INICI Priorat DOQ

Spania, Catalonia, Priorat

Klassifikasjon: DOQ

Type: Rødvin,

Om produktet: All the harvested grapes are destemmed, led to macerate and fermented at a controlled temperature in stainless-steel vats. After three weeks, with manual pumping over, grapes are gently pressed using a pneumatic horizontal press and are devatted by gravity. Once pressed, the wine is transferred to 225 l medium toast French oak barrels of second, third and fourth use. Whilst ageing, the wine does malolactic fermentation in the same barrel where it stays during 12 months before being blended and bottled. INICI 2019 is neither filtered nor fined and each bottle ages for a minimum of 6 months before being released from the winery.

Vectura nr: 164510

Vinmonopol nr:

14983001

Utvalg: Bestillingsutvalget

Størrelse: 750 ml

Emballasje: Glassflaske

Antall per kasse: 6

Farge: Kirsebærrød

Duft: Røde modne frukter med hint av bringebær og rips

Smak: Rød frukt med hint av vanilje. Moden, lang avslutning.

Druer / Råstoff: 55% Grenach, 15% Carignan, 15% Syrah, 15% Cabernet Sauvignon

Restsukker: 0.6 g/l

Syre: 6 g/l

Alkohol: 15 %

Passer til: 🐷 🐮 🏠

Serveringstemperatur: 15 °C