

Natura IIIIII 0374
Organic cosecha 2022



Our ecological grenache made with carbonic maceration

COSECHA RED WINE

DO Penedès

100 % garnacha tinta

Carbonic maceration

75 cl

FRUITS OF THE LAND

Our youngest, freshest wine from the Natura range is an explosion of red fruit and Mediterranean underbrush. Made through carbonic maceration with red grenache grapes obtained from ecological agriculture, an ancestral process that enables the wine's primary aromas extraordinarily. Freshness and happiness ideal for any moment.



Light | **Fruity** | Mature | Intense

Body: ●●●○○

Sweetness: ●●○○○

Tannins: ●●○○○

Acidity: ●●●○○

Alcohol: ●●●○○

Alc.: 14 % vol.

Serving: 12 - 14 °C

Consume: improves to 2024

Pairing: Surf and turf: country chicken with red prawns

Cherry-coloured with violet reflections. On the nose, its intense aromas of red (**strawberry**) and **black blackberry**) fruit, flowers (**violet**) and spices (liquorice) are displayed over a fragrant balsamic background (**eucalyptus**). Recalling **lollipops**, strawberry yogurt, and Mediterranean underbrush (thyme and lavender). On the palate, it is fresh and sweet, with a smooth and exceptionally fruity finish.

Similar wines from our winery:

Cabernet Franc, Ibericus Garnatxa Negra and Silvestre.

