



COSTERS DEL SEGRE

Denominació d'Origen



Tempranillo, Shiraz and Cabernet Franc



The grapes come from a country estate located in Les Garrigues (Lleida) at 600m of latitude. The soil is predominantly limestone and clay.

Sustainable agriculture is practiced.



Fermentation at 25°C in stainless-steel tanks with a constant pumping over process. Malolatic fermentation takes place in the stainless-steel tanks. Natural stabilization of the wine.



6 month of aging in french oak barrels.



ALCOHOL GRADUATION
14% vol

TOTAL ACIDITY
5.8 g/L

