



CELLER BELLASERRA

BENPLANTAT JOVE



Vintage	2018
Annual production	25.000 bottles
Variety	Garnatxa i Syrah
Winemaking method	The winemaker selected the plots under the best ripening controls. Alcoholic fermentation has been done by a comprehensive maturation control during 21 days between 22 °C and 26°C. Pumping over has been done twice daily. Malolactic fermentation has taken place in French oak barrel.
Aging	Aged in concrete tanks to maintain the fruity flavors without wood toasting hints
Tasting notes	<p>The aroma is clean and intense with notes of fresh red fruits. When you look at it, you can appreciate blue and violet hints.</p> <p>It is sweet with a spicy balsamic touch that provides complexity. It has light structure with a good amount of fresh taste. Medium body, sweet tannins and well integrated alcohol and acidity.</p>

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