



CELLER BELLASERRA



BENPLANTAT SEL·LECCIÓ

Vintage	2018
Annual production	23.000 bottles
Variety	Garnatxa and Samsó
Winemaking method	Best plots selected after ripening controls by the winemaker. Fermentations produced in the same property for 21 days from 22°C to 26°C. Maceration 12 days pumped over twice daily. Maleolactic fermentation in barrel.
Aging	Aging in French oak barrels from Tronçais of 300 liters for three months. Light toasted at a low temperature to maintain fruity flavors.
Tasting notes	The aroma is clean and intense with hints of fresh red fruits, dominated by purple tones with hints of blue. Balsamic and spicy notes that add complexity to the wine. It tastes sweet, nice and balanced. It has light weight structure with a good volume of fresh long way. It is medium bodied; it has sweet tannins and well integrated acidity and alcohol.

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