



## Wine technical details

### ADRIÀ DE BIOPAUMERÀ 2016

#### Features:

<b>Manufacturer</b>	Winery BIOPAUMERÀ Rasquera (Tarragona) <a href="mailto:export@biopaumera.com">export@biopaumera.com</a> Contact phone. +34 647983004 / +34 618154254
<b>Product type</b>	Aged red wine 2016. Bottled in August 2017. DO Tarragona
<b>Grapes</b>	<b>57% CABERNET SAUVIGNON &amp; 43% GRENACHE</b> , from organic vineyards cultivated on trellises.
<b>Ageing</b>	Minimum of 6 months in French and American oak barrels.
<b>Harvesting</b>	Manual harvest, around the second or third week of September.
<b>Elaboration</b>	Premaceration in stainless steel tank at 15°C during 48 hours. Cold maceration followed by fermentation (maximum 20°C). Malolactic fermentation and oak ageing.
<b>Location</b>	In Rasquera, Biosphere Reserve site, located between Terra Alta and The Priorato, with an altitude between 150 and the 200 meters, over calcareous soil.
<b>Alcohol content</b>	14,5 % vol.

#### Tasting notes:

<b>Visual analysis</b>	An intense wine with a deep red colour which forms an abundance of tears on the glass.
<b>Olfactory analysis</b>	Its intricate aroma blends red fruit with elegant Mediterranean shrubs for freshness and a delicate note of warm pastries adds complexity.
<b>Gustatory analysis</b>	It enters sweetly then travels around the mouth leaving a broad silky trail.
<b>Temp. to serve</b>	Recommended temperature to serve is between 15°C and 16°C.
<b>Combination</b>	This wine is an accompaniment to matured cheeses, paella or pasta as well as the traditional red meats, roasts, soups or stews.

#### Analytical:

ADRIÀ (year)	AV (gr.l acetic)	SO2 total (mg/l)	Residual sugar (gr./l)	Alcohol (%vol)	ATS (gr/l)
2016	0,47	60	0,42	14,49	5,3

## **Awards and recognitions**

Carbon footprint in accordance with the ISO 14067:2013

Total emissions :1,03KgCO<sub>2</sub>e

Gold medal international wine organic contest Wine System AG 2018  
(Germany)