



CELLER HIDALGO ALBERT

POBOLEDA - PRIORAT

1270 A VUIT RED

DOQ PRIORAT

RED

VARIETIES

Gernache, Syrah, Cabernet Sauvignon, Merlot and Carignan.

ANALYTICS

Alcohol: 15%

ATt: 6,1

PH: 3,27

Residual Sugar (G/F): 0,35 gr/l

ELABORATION

Harvesting of the grapes in 15Kg cases, with an accurate selection of the fruits, waiting always for the optimum ripeness point. Skidding and crumpled at the cellar entry. Maceration about 20 days and the pressed. Fermented and aged in french and american oak barrels for 12 months.

BOTTLING

Before bottling a very gentle filtration and stabilization with sulphurous. After completing these steps we proceed to bottling. Once it is botteled the wine must rest in bottle for minimum 18 months.

TASTING

Straw yellow colored wine with a complex aroma of ripe fruits, anise and smoke. The palate is very intense and powerful, resulting in long and fresh.

75 CL 15%VOL

