



CELLER HIDALGO ALBERT

POBOLEDA - PRIORAT

FINA

DOQ PRIORAT

RED

VARIETIES

Gernache, Syrah, Merlot, Cabernet Sauvignon and Cabernet Franc.

ANALYTICS

Alcohol: 14,5%

ATt: 5,6

PH: 3,28

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.

TASTING

Cherry red color with intense violet hues. Very elegant aroma dominated by ripe red fruits, aniseed notes combined with fresh, sweet spices and smoky light. On the palate this wine is elegant, powerful and rounded, with very clean tannins that run very well leaving your whole mouth feeling fresh and mineral.

