

ATRIUM



VINTAGE: 2018

TYPE OF WINE: Red wine Organic

DO: Penedès

GRAPE VARIETY: Merlot

WINEMAKING

Number of days of skin contact: 8-9 days

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 1 week

Fermentation temperature: 20°C

Ageing: 6 months in French oak (10% new oak)

Bottling month: September 2019

TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.56

Total acidity: 4.8 g/L (tartaric a.)

Residual sugar: <0.5 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 5 years

AVAILABLE FORMATS

150 cl and 75 cl

TASTING NOTES

Intense cherry red. Exquisite fruit aroma (blackberry jam) with an unusual and elegant nuance reminiscent of orange rind. Round and full on the palate, with very fine fragrant tannins. Great length.

SERVING SUGGESTIONS

Perfect match for beef, pork and wild duck. Also pairs well with grilled or oven-baked fish. Serve at 14-15°.

LEGACY

The voices of ancient peoples echo among the old vines. Songs of joy and celebration, songs of praise to bless the land and soil. Voices that speak of our culture, our roots.



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TERROIR

Weather conditions

Due to climate conditions throughout the growth season, the vintage saw a rather late harvest. The spring was very rainy and cool, the summer was mild, save for a ten-day heat wave, and the final stage of maturation was cooler than normal. The grapes were in good condition. Slow maturation contributed to the color and concentration of the reds.