

7 M A G N Í F I C S

REBELS *de* BATEA



Vintage: 2019

Type of wine: Red wine

DO: Terra Alta

 **Grape varieties:** Mainly Garnacha

Date grapes picked: From the 8th of September

 **Winemaking:**

Number of days of skin contact: 7 days

Type of fermentation: In stainless Steel tanks under controlled temperature

Length of alcoholic fermentation: 1 week

Fermentation temperature: 24°C

Ageing: Approximately 20% of the wine was aged on its lees in second-fill barrels for up to 4 months

Bottling month: February of 2021

 **Technical data:**


Alcohol level: 14.5% vol.

pH: 3.64

Total acidity: 4.5 g/L (tartaric a.)

Residual sugar: 0.6 g/L

Allergy advice: Contains sulfites

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

 **Available formats:**
75 cl

 **Tasting notes:**

Cherry red with ruby-coloured highlights. Intense red forest fruit aroma with rich, ripe notes reminiscent of redcurrant jam. Silky more than velvety, light and supple on the midpalate, with very subtle, pleasant tannins.

 **Serving suggestions:**

An excellent Garnacha for all kinds of charcoal-grilled meat, but especially lamb, white meat, and game birds (pheasant, partridge). It is also delicate enough to pair with tuna tataki.

Medium-aged and mature cheeses are a wonderful match for a young, balanced red like this.



Story:

For over 50 years, generations of winegrowers in Terra Alta have battled the harsh conditions of the soil and climate. They have inspired children and grandchildren by working the land.

They have united to achieve a common goal. Today Garnacha is synonymous with Terra Alta.



Weather conditions:

The 2019 vintage was an especially dry year, limiting vineyard yields in Terra Alta compared to recent years, but resulting in grapes of outstanding quality. A notable heat wave hit the region in early summer with temperatures above 40°C. Good climate conditions in September ensured a very healthy harvest.