

7 M A G N Í F I C S

REBELS *de* BATEA



Vintage: 2018

Type of wine: Sweet wine

DO: Terra Alta



Grape varieties: primarily Garnacha

Date grapes picked: starting September 8



Winemaking:

Number of days of skin contact: 7 days

Type of fermentation: in temperature-controlled stainless steel tanks

Number of days of 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



Technical data:

Alcohol level: 14% vol.

pH: 3.72

Total acidity: 4.4 g/L (tartaric acid)

Residual sugar: 0.4 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:

Bright, brilliant, ruby red color. Exquisite fruit aromas (strawberry) with subtle jammy notes (raspberry). Velvety, flavorful, intense, and persistent, with a very pleasant and clean sensation as it unfolds across the palate.



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 2018 vintage saw a very rainy, cool spring. In Terra Alta, the summer was quite dry, and although it did rain during the first few days of the harvest, precipitation was light and concentrated in a few areas, with parts of the region not receiving any rain at all. The spring rains kept the grapes in great condition until the harvest. Meanwhile, the summer drought contributed to a crop of very healthy grapes.