

Raventós Rosell · Tarannà 2022 · Organic

D.O. Penedès



Varieties:

Merlot

Alcoholic strength: 12,5 %vol.

Total tartaric acidity: 5,5 g/L

Fermentation temp. : 25-27°C

Temp. to serve: 18°C

Vineyard features:

The Heretat Vall-Ventós property has **52 hectares** located between the Ordal mountain ranges and the Montserrat mountains. This location is clearly inclined to west, what allows the fields to benefit from the morning and midday sun. The vineyard rows have been planted following the imaginary lines that unite the Montserrat mountains with the Ordal mountain ranges. This distribution lets the sea winds get through the vineyard rows improving the vine health.

Elaboration: Wine made from organic Merlot. Harvested by hand. Once the grapes arrive at the winery, they are destemmed and gently trampled, incubated in a stainless-steel tank and fermented at a temperature of between 22 and 25°C. At the end, the malolactic fermentation takes place in the same tank, followed by a semi-aging for 6 months in French oak barrels to give complexity, freshness and a lot of fruit.

Tasting notes:

With a cherry color, the monovarietal Tarannà has jam-like aromas of black fruits, such as figs. In the mouth, it turns out to be a wine with marked structure, round tannins and a little astringency. Its passage through the mouth is very intense. Its ideal consumption temperature is 18°C.

Logistic data:

Bottle:

Height: 296 mm.

Diameter: 88 mm.

Empty bot. weight: 510 g.

Full bot. weight: 1.250 g.

Bottle capacity: 750 ml.

Cork type: Microgranulated.

EAN Code: 8425070002303

Box:

Height: 308 mm.

Length: 269 mm.

Width: 201 mm.

Bot. per box: 6 bottles.

Full box weight: 7,8 kg.

EAN Code: 68425070002305

Europallet:

Height: 1.685 mm.

Boxes per storey: 16

Storeys: 5

Boxes per pallet: 80

Total approx. weight: 644 kg.



Raventós Rosell

Raventós Rosell – Finca Heretat Vall-Ventós

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