



LA CONRERIA
d'Scala Dei



GRAPES

Red Grenache and Carignan.

VINEYARD

Escaladei.

VINIFICATION

Maceration-fermentation in tanks and boots of 600 liters at a controlled temperature of 24°C. Aging of 18 months in French oak barrels of different sizes and Austrian fudres. Subsequent aging in the bottle for 48 months.

ALCOHOL

15.00%

PACKAGING

6 bottles of 75 cl.
Magnum 150 cl. individual wood.

TASTING NOTE

Amber cherry Powerful and complex aroma with notes of red fruits and tobacco, fine notes of reduction that give way to spices and Mediterranean herbs. Sweet and intense in the mouth, very ripe tannin, mineral expression in the long end of the mouth. Very thin and elegant. It is recommended to decant it.

PAIRING

Red meat, game meat, white meat, old cheeses, Iberian sausage and stews.

TEMPERATURE

15°C