



## CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE: <b>ORGANIC</b>		REGION: Catalunya, Spain	
APPELLATION: D.O.P. Penedès		VINTAGE: 2020	ALCOHOL: 13.5%
PRODUCER: Casa Berger		ATTRIBUTE: Organic Vegan Biodynamic	
WINEMAKER: Alex Virgilli			

### GRAPES:

100% Tempranillo

### TERROIR:

Sandstone, limestone and rocky soils.

### VINES:

Hand harvested bush vines, at least 60 years old. Certified organic farming.

### VINIFICATION:

Alcoholic and malolactic fermentation to 16°C, made in a traditional way, aiming for zero intervention throughout the process, with no fining and gentle filter. Cultured yeasts cultivated from our vineyard.

### MATURATION:

6 month in stainless steel.

### TASTING NOTES:

A bright, medium bodied wine. Fruity with ripe red and black fruits: blackberry, red cherry and wild strawberry - silky, and well structured with soft tannins and a persistent finish.

### PARING SUGGESTION:

This Tempranillo will stand up well to tomatoey sauces; try with traditional tapas such as Pan con Tomate and Patatas Bravas!

### SERVING TEMP:

12-16°C

### AGEING POTENTIAL:

Up to 2 years

