



VIGNERONS
CATALANS

GRENACHE «ART & VIN»

I.G.P. Côtes Catalanes
Red Wine

This wine stems from the rewarding encounter between Vignerons Catalans and the Catalan artist Jean-Philippe Henric. We have a strong bond with our native land, culture and history and our aim is to combine our two passions – Art and Wine. So creating a unique Collection epitomising our roots and the heritage of Catalan country through six pieces of artwork fusing modernity and tradition seemed like a natural choice.

Soil:

This wine is grown in the vineyards of Rasiguères which cover the rolling hills of the Agly Valley. Our winegrowers selected blocks planted on schist and granite hillsides to grow this single varietal Grenache. These very warm soils produce concentrated, elegant wines.

Grape varieties:

Grenache

Production method:

The grapes are harvested at peak ripeness. The Grenache noir undergoes pre-fermentation cold soaking for 48 hours to promote the development of fresh, fruity aromas. Fermentation at 25°C lasts for between 10 to 20 days.

Ageing:

In tanks with early bottling to fully preserve aromatic freshness.

Description:

Beautiful garnet with bluish highlights. The bouquet delivers an explosion of fruits scented with jammy red fruits, black pepper and garrigue herbs. The palate is ample and expressive with closely-integrated tannins and reveals aromas of spice and bay. Substantial persistency on the finish.

Serving suggestion:

This Grenache noir offers the promise of flavoursome pairings with leg of lamb, venison stew, roast veal with cep mushrooms, cuts of grilled beef and medium-mature cheeses.

Serving temperature: Serve at between 14 and 16°C



Pictures may differ from actual products