

Pas dels Cabrets Crianza



Country of origin:	Spain
Region:	D.O. Catalunya
Grapes:	60% Tempranillo, 40% Cabernet Sauvignon
Content of bottle:	0,75 l
Type:	9 months barrique, steel tanks
Alcohol:	12,5%
Acidity:	3,2 g/l
Residual sugar:	2,8 g/l
Bottle cap:	natural cork

Tasting notes:

Ruby red color with slight brick-red tones

In the nose salient aromas of cherry and forest fruits, accompanied by very delicate toast and spice notes.

On the palate despite the good body and structure, surprisingly simple and straightforward. The tannins are very round. Long and persistent finish which calls to mind dark chocolate.

Serve at: 12-14° C

Enjoy with white meats, stews and young cheeses.