



MAS DELA CREU

NEGRA NIT

MERLOT - GARNACHA - GARRUT

Signature Wines



DESCRIPTION

This red wine has a rich depth, like the dark night (Negra Nit in Catalan). Its intense ruby red color comes from Garnacha Negra, Merlot, and Monastrell. Vinification is typical for red wines, with medium maceration at moderate temperatures. The wine ferments in stainless steel tanks, is aged for approximately one year in French oak barrels, and is then aged for a longer period in the bottle.

TASTING NOTES



Plum



Spices



Blackberry

TECHNICAL INFORMATION

Winery: Celler Mas de la Creu

Winemaker: Albert Rovira & Martí Magrinyà

Organic certification: CCPAE

Type of wine: Red wine

Soils: Clay and sandy

Altitude: Avg. 475m

Slope: Avg of 3%

Age of vines: Avg of 35 years

Alc/Vol: 14%

Total acidity: 4.53 g/l

Volatile acidity: 0.28 g/l

Residual sugar: 0.25 g/l

Total SO2: 76 mg/l

Harvest: Hand-picked in 18 kg boxes

Aging: 1 year in French oak barrels and at least 1 year of aging in bottle

FULL RANGE



AWARDS AND PRIZES

XXIX Wine and Cava Competition DO Conca de Barberà Best Red Wine Aged in Barrels (Vintage 2013)

