



## Gran Coronas

**Vintage:** 2013

**Type of wine:** Red wine



**DO:** Penedès



**Grape varieties:** Cabernet sauvignon and tempranillo

**Date grapes picked:**

Cabernet sauvignon: From the 1st of October

Tempranillo: From the 21th of September



**Winemaking:**

**Number of days of skin contact:** 2 weeks

**Type of fermentation:** In stainless steel under controlled temperature

**Number of days of fermentation:** 7-8 days

**Fermentation temperature:** 28-29°C

**Ageing:** 12 months in French oak (30% new)

**Bottling month:** November of 2015



**Technical data:**

**Alcohol level:** 14% vol.

**pH:** 3.67

**Total acidity:** 4.8 g/L (a. tartaric)

**Residual sugar:** 0,9 g/L

**Allergy advice:** Contains sulfites



**Stored under the right conditions, the wine will hold its potential for the next:**

8-10 years



**Available formats:**

150 cl, 75 cl and 37.5 cl



**Tasting notes:**

Opaque, dark cherry red wine. Intensely fruity (blueberries, blackberries) with delicately spicy (juniper) and balsamic notes. Warm on the palate with velvety tannins nicely rounded by oak aging.



**Serving suggestions:**

Perfect with meat or cheese. Serve at 17°C.



**Story:**

Over 40 years ago, we began experimenting with new varieties. The result of a Cabernet Sauvignon and Tempranillo blend and prolonged oak aging, Gran Coronas quickly became one of the family's finest wines.



**Weather conditions:**

Although the year was generally rainy, the vegetative cycle was dry, particularly during maturation. Both winter and summer were mild. August was cool, and September was also milder than usual. Slow, regular ripening with a delayed harvest.