

# Naltres

**2015**

Red wine

D.O. Costers del Segre



## TERROIR

### Weather and features of the vintage

Climate is Mediterranean Continental, with cold dry winters and hot summers tempered by "la marinada", the wind blowing from the sea in the evening, helping cool nights down, particularly during the ripening season.

The 2015 vintage had the usual cold winter with snow towards the end of February, which made up for the very low levels of rainfall registered for the whole year (298mm). The summer was hot. These factors led to an early harvesting –it started on August 26th and lasted until October 5th– of very ripe fruit with potentially high alcohol content. Water scarcity significantly reduced the harvest volume too.

### Original land plots

Vallbona de les Monges plots.

## THE WINE

### Production

Harvested by hand in small 10-12 kg (22-26 lb) crates, the grapes undergo 'whole-grape fermentation' in tanks, with periodic punch down, at a temperature of 25-28°C (77-82°F). Aged in tanks.

## Varieties

Garnatxa Negra (65%)

Cabernet Sauvignon (35%)



## Analysis

- Alcoholic content: 15%
- Total acidity: 3,3 g/l (sulphuric acid)
- Volatile acidity: 0,58 g/l
- Residual sugar: 0,26 g/l (glucose & fructose)
- Total sulphur: 18 mg/l

## Tasting notes and food pairings

A moderate ruby colour with purple tones. On the nose, it is worth noting its intensity, with ripe berry (strawberry, blackberry) notes, vegetable touches (smoky grilled peppers) and reminiscent sweet (cinnamon) aromas. On the palate, it is sweet and balanced, with freshness and body, and a lingering, pleasant finish. Sweet, ripe tannins blend nicely with the wine's good acidity. Hints of red-fruit jam.

Ideal with all kinds of meat, Iberian hams and cheeses.



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