



# 996

## Conca and family, our wines!

Intense and deep ruby red layer with some reminiscent of claret.

A rhapsody of perfumes reaches the nose in the form of blackcurrant, clove, balsamic and toasted that evolve towards coffee and cocoa, leaving space for the minerals and the undergrowth to manifest themselves.

On the palate, the wine opens up to us in all its magnificence, with great intensity and an absolutely balanced and contingent power. At the beginning it is ripe and sweet, it is dense and has a long finish.

### PAIRING

The intensity of the wine allows it to accompany any meat dish, from a delicate, grilled beef to a filling wild boar. Its harmony will also make it good company for *zarzuela* or any fleshy fish with long cooking and complex seasoning.

### VARIETIES AND PRODUCTION

Garrut or Mourvèdre as a single-variety wine. Usual winemaking in reds, medium macerations at moderate temperature. Ageing for 18 months in French oak.

### EXCLUSIVITY

Wine from Garrut or Mourvèdre, mostly a very Mediterranean grape, but still rare in Catalonia. It is presented in the form of a vintage wine and a complex elaboration, which borders on the most varietal and genuine aspects but that extracts all the depth, together with the consistency and sobriety of the Merlot.

### AWARDS

VINARI Awards 2015

Vinari de Bronze Negre Criança (Harvest 2011)

Vinari de Bronze Especial de la DO Negre Criança (Harvest 2011)

XXIV Concurs de Vins i Caves DO Conca de Barberà:

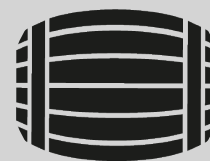
First Prize 'Vi Negre Reserva' (Harvest 2012)

Gilbert & Gaillard International Competition 2017

Gold Medal 90+



Garrut single variety



18 months in medium toast French oak barrel



Serve at 15°