

VB Negra Nit

Conca and family, our wines!

Intense ruby red colour.

In the nose, it presents a rich range of aromas in which black fruit preserve dominates, blackberry and plum with spiced aspects, vanilla and pepper, as well as a touch of oak in the background.

It is a mature wine in all its aspects, and this is how it is shown in the mouth: dense and pleasant flavours, silky, dense and mellow all the way and warm at the end.

PAIRING

The intensity of the wine and the presence of tannins, although round, leads us to beef, lamb or pork indistinctly and with simple cooking, on the grill or similar, without too much seasoning. Cured sheep's cheese will also make us enjoy it.

VARIETIES AND PRODUCTION

Red Grenache, Merlot and Mourvèdre. Usual winemaking in reds, medium macerations at moderate temperature. Ageing for around a year in French oak, preferably.

EXCLUSIVITY

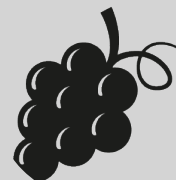
The typical ripeness of the Grenache, of sweet fruit and great voluptuousness is similar in power to the Merlot that we have managed to keep on our land, so that a good skeleton holds the tender flesh of the Grenache.

AWARDS

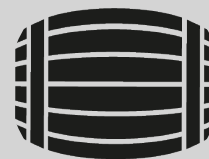
XXIV Concurs de Vins i Caves DO Conca de Barberà:

First Prize 'Vi Negre Criat en Bóta' (Harvest 2012)

First Prize 'Vi negre Criat en Bóta' (Harvest 2013)



**Grenache, Merlot
and Mourvèdre**



**12 months in
medium toast
French oak
barrel**



Serve at 15°