



ARDEVOL

Anjoli 2021

Aged for 12 months in used French Allier barrels of 225 lt.

30% Cabernet Sauvignon

25% Syrah

20% Merlot

20% Garnatxa negra

5% Carinyena

Vines are 28 year old, both in mountain slopes and terraces at 350 to 500 m above the sea level. Destemming of the grapes. Alcoholic fermentation in stainless steel at a controlled temperature between 26-28 °C, maceration with skins for 12 days.

Alcohol: **15% vol.**

10.800 x 750ml.

