



ARDEVOL

Terra d'Hom 2019

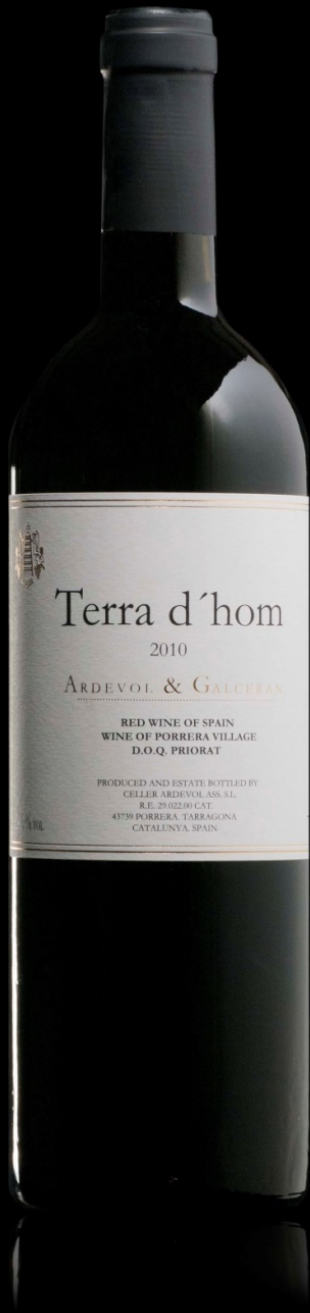
Aged for 24 months in French Allier 225 lt. barrels

30% Garnatxa negra
30% Merlot
25% Cabernet Sauvignon
10% Syrah
5% Carinyena

Destemming of the grapes. Alcoholic fermentation in stainless steel at a controlled temperature between 26-28 °C, maceration with skins for 10 days.

Alcohol: **15 % vol**

12.000 x 750ml.





Celler Ardèvol i Associats s.l.

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Viti-viniculture: Max Ardèvol

Oenology: Roser Amorós

Sales: Ricard Zamora (+34) 620 26 75 36

Capacity litres: 20.000

Production bottles: 30.000

Nr de barrels: 100

Type de barrels: French Allier type oak

Vineyard: 10 ha.

Varieties: Garnatxa negra, Carinyena, Syrah, Merlot & Cabernet Sauvignon.