

Ull de Llebre

2018 Vintage



Terroirs

The Titet and Rigolet soils are moderately deep with medium texture and moderately thick which gives intensity and red fruit aromas to the wine whereas the Marges terroir, with its very deep soils, bestows freshness and further floral aromas.



Elaboration

Each of the 3 terroirs of Ull de Llebre are harvested at their own particular moment. Fermented with skin maceration in oak barrels, following the aging process in american oak for 5 months and further aging in the bottle. To age well 6 years after harvest.

Tasting

Intense and brilliant cherry colored wine. Highly perfumed with intense raspberry notes, liquorice, coffee, rosemary and preserved cherries. Fleishy, balanced and elegant, its gentleness is maintained throughout its long-lasting finish in the mouth. It has a warm ending, with lasting flavours of fruit, menthol notes and spices. Leaving memories of fruit, mentholated notes and spices.



Food - pairing

Appetizer with all types of meat, cold cuts and cheese.

Serving temperature: 16 °c [recommend decanting]

Limited Production: 7.184 bottles

Harvest and bottle number / production visible on the label.