

Coca i Fitó Negre 2013

Single-Vineyard Red Wine, DO Montsant



Wine Description:

The eponymous wine of the winery, which conveys the essence of a single vineyard located in the middle of the Falset Valley with calcareous soils. A wine that transmits elegance and delicacy, yet with tremendous potency and freshness. The great singularity of this wine is its development in the glass. This wine traverses varied landscapes as it opens in the glass, one following the other every few minutes, which you will appreciate with your senses. A wine for those special occasions and to be remembered.

Tasting Note:

Color: Intense ruby – purple, thin-rimmed with a considerable tear.

Nose: Captivating aromas of fresh strawberries along with more mature and candied red berry fruits, flowers (rose and violet), herbal notes (tea leaf) and chocolate.

Palate: Red and black berry fruit predominate, with mineral and spice in the background. Red cherry, cardamom, and sandalwood. Concentrated, but approachable. The wine leaves sensations of quince, aromatic herbs and toffee that persist. Well structured, with a mature and refreshing tannin. Lengthy, with the aforementioned changing aromatic character in the glass.

Food pairing:

The perfect match: Beef tataki, broccoli couscous with mustard mousse.

Solid pairings: red meats, game, spicy dishes, cured cheeses. Blues (Gorgonzola, Stilton) and washed rind (Munster).

Surprising hits: Iberic ham, pheasant with plums, Boar loin, Oxtail, Deer filet with fungi, Rabbit in *escabets* sauce, hare in red wine sauce.

Music Matches:

Il B.S. - Edit by Charles Mingus • *Laura* by James Carter • *Blue Bossa* by Dexter Gordon • *Papa Lips* by Bob Mintzer • *Body & Soul* by Billy Taylor Trio • *My Ideal* by Sonny Rollins.

Technical data

Blend

50% Syrah – 60-70 year-old vines
30% Grenache – 60-70 year-old vines
20% Carignan – 20-30 year-old vines

(all grapes are sourced from the same single vineyard)

Soils Clay with limestone – vineyards in eco conversion.

Climate Mediterranean, dry hot summers. Annual rainfall of 450 mm.

Ageing: 12 to 14 months in French (90%) and American (10%) oak barrels.

Alcohol 14,50% **Sugars** 0,90 g/l **Acidity** 5.5 g/l **pH** 3.47

Production 8.770 bottles **Serving temperature at** 16° C

Packaging In wooden cases of 6 x 75cl Bourgogne bottles and 150 cl – Magnum bottles in individual wooden cases.

magnum bottle



Label

Oriol Malet is the illustrator. The illustration depicts the floral character of the wine, which is both powerful and delicate at the same time. It's a wine that conveys sensations. For this reason, we chose a bouquet of flowers, peonies in this case, which represent delicacy and vigour. The image was inspired by Japanese drawings.