

FINCA CAL JANES

ORGANIC AGRICULTURE

VARIETIES

100% Merlot.

VINEYARDS

Finca Cal Janes vineyards (30 years old).

WINEMAKING

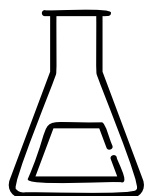
Harvest by hand, and manual selection in selection table. **Fermentation with the skins at 25 °C, to extract the maximum color and tannins, and to provide the structure for ageing.** Subsequently, **ageing in new oak barrels takes place for six months.** After bottling, it is **left to rest in bottle** before being released in the market.

TASTING

Purple color with tawny reflexes. **Predominance in red fruits notes, with balsamic notes and turrets notes.** **Strong, structured mouth feel and a persistent aftertaste.**

Pair with ...

Smooth hard cheeses, spicy meats, duck foie, casse-roles, spicy rice, and salmon and tuna sashimi.



ABV: 13,5 % vol.

pH: 3,22

Acidity: 5,3 g/L Tartaric A.

Residual sugar: 0,3 g/L

Organic and vegan wine



ALSINA & SARDÀ

VITICULTORS DES DE 1894