



Finca Cal Janes

DO Penedès

Grapes:

100% Merlot

Vineyards:

Finca Cal Janes, 30 years old

Alcohol:

13.5% by volume

Winemaking:

The grapes were harvested by hand, and the best clusters of grapes were selected on a sorting table. Fermentation with the lees at 25° C to extract the maximum of color and tannins. The wine is aged in oak barrels for 12 to 18 months, and later refined in the bottle for 18 months.

Tasting Notes:

Inky purple in color, the wine opens with intense aromas of red fruits and ripe berries. Plum, blackberry and cherry flavors are interwoven with balsamic and spice. Medium to full bodied, with great structure and a long finish.

About Alsina & Sardà:

With grape growing roots that can be traced beyond 1894, the Alsina family makes wine and cava that demonstrate a true knowledge of the land and grapes. Alsina & Sardà is located in the heart of Spain's cava production region, in the municipality of El Pla del Penedès near Sant Sadurní d'Anoia. The estate vineyards have a variety of microclimates due to their proximity to the Mediterranean Sea and different altitudes, so each grape variety is able to find the ideal location to express its best qualities.

