

## TASTING TEST

*Costers*  
DE TRAMUNTANA  
2016



### TASTING NOTES

#### “The longevity of the Serra de Tramuntana”

Very intense cherry color. On the nose, cherry, red fruits, spices and toast, reminiscent of its 12 months of oak aging. The palate is complex, voluminous and elegant. Long aftertaste, powerful and balanced acidity.

### PAIRINGS

Paired with all types of meats including lamb and suckling pig.

### TEMPERATURE

17-18°

### TECHNICAL DATA

Variety: **100% Tempranillo**  
Yield: 6.500 kg/hectare  
Vineyard age: 12 years  
Acidity: 5.50 gH2T/L  
Vol: 14% pH: 3.37  
Volatile Acidity: 0.45 gHAc/L  
Plot: “La Niña Bonita”

0.75 cl bottle

Coming from the best slopes of the Serra de Tramuntana exposed to the rising sun to achieve that personality that characterizes it. Carefully selected vines from a plot of 1.4 hectares. Elaborated with patience, grapes destemmed without crushing, fermented and macerated for 25 days in stainless steel.

Remains on its yeasts for 5 months. It ages 12 months in French oak and remains in bottle for another 12 months. It may present precipitates due to the fact that it has not been stabilized, its decantation is recommended.