

L'Apical Para-Roques



RED WINE



Zone: Penedès

Varieties: Small Sumoll grape. Llorenç del Penedès, Tarragona. Ecological agriculture not certified

Harvest: Manual

Vinification: Whole bunches grapes coming into the winery. Indigenous yeast fermentation with the whole grape, in order to get a fresh and fruity wine. Taming Sumoll wilderness, but always keeping its DNA. Contact skins for 12 days. Fermentation of the must from small Sumoll grape is done in perfect health condition and at a correct maturation point. Temperature is held at a constant 25°C, in order to be able to respect in perfect condition the varietal properties of the sumoll.

Aging: 50% of the wine is aged in French oak barrels for 3 months.

Bottling: January.

Production: Limited production of 1100 bottles.

Tasting notes: Cherry red wine, with violet reflections, with good formation of tears. Good aromatic intensity marked by a predominance of black and citrus fruits such as raspberries, figs, pomegranates and grapefruit, with an attractive floral touch of violets, laurel, and a shy balsamic and spicy notes. Fresh and fruity entrance; In the palate, we enjoy a ripe red fruit marked by a fresh, vibrant and citric acidity, which gives a lot of freshness and energy. Good tannin trace on the palate, but at the same time very lively. Prolonged aftertaste, balsamic and dry.

Service temperature: we suggest you try it at a temperature between 14 and 16°C; At this temperature, it allows appreciation of all the aromatic characteristics derived from the aging and of the variety.

Pairing: L'Apical ParaRoques Red Wine, is a wine with personality, rusticity, acidity and a lot of liveliness. With this profile, it is very suitable for all kinds of cured meats, sausages, and meat stews. Soft cheeses, and strong blue types of cheeses, are also good partners for this wine. The refreshing acidity, accompanied by balsamic and spicy aromas, helps to clean the palate and keep our mouth fresh during the whole meal.

Final impression of the wine makers: a great reflection of the attitude and passion of two young producers towards a variety, the Sumoll; a territory, the Penedès; a climate, the Mediterranean. Our goal is your satisfaction.