



ESVENTAT NEGRE 2024

Red wine – DO Empordà



BLEND

100% Red Grenache



NAME

ESVENTAT refers to something that has been buffeted by the wind. It reinforces the idea of a wine marked by the character of the Tramuntana, the region's strong north wind.



WINE-MAKING

Harvested by hand and fermented in refrigerated stainless-steel tanks kept between 22°C and 24°C with a pied-de-cuve prepared with indigenous yeasts from the vineyards. The cap is punched down twice daily and the wine is devatted 25 days after fermentation begins. The longer vatting process is essential to the taste.

The malolactic fermentation is done in tanks.

It undergoes minimal clarification and filtering before being bottled.

No sulphites are added during the winemaking process.



TASTING NOTE

Cherry red in colour. Balsamic aromas, with confit fruit and cherries being the dominant flavours, plus a hint of chestnuts. On the palate, it is full and fresh.

PRODUCTION



1.580

ALCOHOL



15% Vol.