

RED WINE

Ribas Lira

From Friends to Friends 27



Tasting notes

Garnet red, brown halo. When the wine is young, the aroma is intense, with notes of black fruit and floral nuances reminiscent of violet. With the long stage in the best French oak barrels and the prolonged and deserved rest in the bottle, there are aromas of black cherry, plum jam, berries, wet earth, leather, with notes of black pepper, cedar, cigar box and cinnamon. The oxidative status of this category of wine gives it an enormous complexity, recognized by most demanding connoisseurs. The structure is magnificent, robust, suggesting a long persistence in the mouth. Significant ability to enhance the aging of this wine, surpassing the 10-15 years.

Grape varieties

Mixed grapes on old vines.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden in winepresses. Spontaneous malolactic fermentation 100% in barrels. Aged 10 years in French oak barrels of 500 liters. The wine is not stabilized by cold and only has a light filtration.

Technical information

- Alcohol (%): 15,1
- Total acidity (g/dm³): 5,80
- Sugar (g/l): <2
- pH: 3,63

Production

755 bottles 75 cl

