

Coca i Fitó



D.O. Overview :

Under Vine : 5,820 ha (14,381 ac)

Vineyard Elevation Range : 350-500 m
(1,148-1,640 ft)

Climate : Mediterranean and continental

Soil Types : Sandy, wind-blown fossilized soils "Panal"

Primary Red : Carignan, Grenache, Garnacha Peluda, Morenillo, Syrah, Cabernet Sauvignon, Merlot, Tempranillo

Primary White : Garnacha blanca, Parellada, Macabeo, Moscatel, Chardonnay

ORIGIN

D.O. Montsant, Spain | Catalunya, Spain

DESIGNATION

Jaspi Negre

VARIETIES

45% Grenache, 25% Carignan, 15% Cabernet Sauvignon, 15% Syrah

VINEYARD

From parcels of 15-90 year-old vines planted in sandy soils with diverse mineral compositions.

ALCOHOL

14.5%

PROCESS

Hand-harvested and carefully sorted before fermentation. Natural yeast selection is the signature of each vintage – providing typicity and conveying the nuances of the growing seasons. They undergo an intensive sampling process in the days leading up to harvest to identify and propagate the desired natural yeast strains. The best selections will be inoculated on a large scale to carry out the fermentation.

After vinification, the wine is aged for a period of 3 to 4 months in French and American oak barrels. After barrel maturation, the wine is racked in underground concrete tanks for an additional 12 months.

TASTING

A wine with a clear identity and affability that will satisfy a wide range of palates. Full of ripe red fruit, balsamic notes, and baking spice. A powerful wine with smooth, but well-structured tannins.

WINERY

Coca i Fitó is a certified "eco-sustainable" winery. The EU-based criteria expands upon organic practices by integrating new approaches to alternative energies, water management, natural resources and biodiversity to reduce the overall vineyard and winery carbon footprint.