Celler Piñol \hat{P}

Sa Natura ORGANIC 2017



Vintage: 2017

Apellation of Origin: Terra Alta

Varietals: Cariñena (40%), Garnacha (40%) Syrah (20%).

Vineyard age: 25-45 years

Soil type: Clay- chalky soil. Poor in organic matter.

<u>Harvest type:</u> Early October 2017. <u>Crianza:</u> Matured 13 months in oak.

Alcohol content: 14,5%

<u>Tasting Notes</u>: The purple-coloured Sa Natura, presents an attractive nose of Light toast, mineral, damp herat, pepper, black currant and blackberry. Well balanced, medium bodied and with hints of black fruit. Notes of balsamic herbs and oak round out this elegant organic wine.

Awards: NEW VINTAGE. Previous ones :Gold Medal in *Concours Mondial* of Bruxelles, mentioned in WINE & FOOD as one of the best wines in USA. GOLD Medal in MUNDUS VINI as the best organic red in Germany. Robert Parker rated Sacra Natura 90 points in Wine Advocate, Tanzer rated it 90 points in International Wine Cellar, while Peñin rated the last two vintages with 89 Points. SELECTED THIS DECEMBER 2017 as BEST ORGANIC RED in CATALONIA.

Ideal consumption temperature: 14-16º

Best before: Until 2025.