



**CASA BALAGUER**

# LA RAMBLA DEL PELIGRÉS

**100% GARNACHA**

**6 months concrete**

This wine is made from Garnacha grapes planted in our “Rambla del Peligrés” plot whose soils are white with chalk and express the most Mediterranean side of Garnacha.

**Winemaking:** Harvested in small 15kg crates. 50% whole bunches in small concrete vats. 50% destemmed but not crushed. Fermentation in concrete on the skins and stems at room temperature. No added sulfur. Lightly pressed and aged in concrete tanks for a further 6 months until bottled without clarification, filtration or added sulfur.

**Tasting Note:** Deep cherry-red in color with violet tones that show the wine’s youthfulness. Rich red fruits on the nose such as raspberries and redcurrants with distinct floral notes. Smooth mouthfeel, fresh and fruity with lively and precise tannins. A wine with great acidity that can express the most fresh and playful side of Mediterranean Garnacha.