



CASA BALAGUER

SEIN

**80% MONASTRELL
20% SYRAH**



**DEMETER IN
PROCESS**

**Red blend
12 months french oak**

The name 'Sein' has a special meaning in our family. It comes from the Spanish name 'Eliseo' who is one of the founders of our project. Eliseo is also the name of our youngest son so it represents both the past and the future; the next generation!

Winemaking: Manual harvest and strict table selection precedes temperature controlled maceration and 20 days fermentation on the skins. Malolactic fermentation and ageing then takes place for a minimum of 12 months in 500L French oak barrels.

Tasting Note: Well rounded, silky wine with deep cherry and purple tones. Ripe black fruits and winter berries with hints of spice. Good acidity and length on the palette with sweet balanced tannins giving it terrific body and structure and a lasting finish.