

TRAGOLARGO

Casa Balaguer



COUNTRY	Spain
APPELLATION	Alicante
VARIETY	Monastrell
AGE OF VINES	35-45
FARMING	Practicing organic
SOIL	Calcareous clay and Sandy
ALTITUDE	700 meters
FERMENTATION	Hand Harvested, 100% Monastrell from more than 45 years old vines. The grapes are cold soaked for three days. A third part of the grapes go through carbonic maceration/fermentation with the stems. The rest is a conventional maceration and fermentation with skins and pips for 10 days.
ALCOHOL	13.50%
PAIRING	Red meats, Grilled meats, roast duck, oriental cuisine, spicy food, pizza, Serrano ham & cheeses, wild mushrooms or roasted red peppers stuffed with soft goat's cheese.

TASTING NOTES

Dark cherry red color with some violet hues. Forest fruits on the nose such as blackberries and strawberries with some hints of eucalyptus and liquorice. Smooth on the palate with sweet, mature tannins. Balanced acidity and freshness make this an enjoyable easy drinking style.

RATINGS HISTORY

90 Points by Wine Advocate (Robert Parker); Vintage 2017

LOGISTICS

Packing: 12 bottles			
L: 9.84 In	W: 13.19 In	H: 12.20 In	Wt: 1454 kg
Pallet: 60 cases x12 bottles			
L: 39.37 In	W: 47.25 In	H: 72.83 In	Wt: 902.4 kg