

Lacrima Baccus Âme en Noir



Technical Details

- > **Appellation:** D.O. Penedès
- > **Alcohol:** 13.5% vol
- > **Residual sugar:** 1 g/L
- > **Varieties:** Garnacha, Syrah, Monastrell
- > **Serving temperature:** 63 - 69° F
- > **Certified Organic**

Winemaking

- > **Fermentation:** Each variety is harvested and fermented separately. Malolactic fermentation, additional racking, blending, clarification, slight tartaric stabilization and final filtering before bottling.

Tasting Notes

- > **Appearance:** Pale red cherry with violet tones.
- > **Nose:** Intensely fruity with notes of blackberry jam, flowers like roses and liquorice finish.
- > **Palate:** The wine has a sweet entry, moderate firm structure, elegant, fresh and soft tannins, fruit echoes, long and lingering finish.

Pairing

- > This is a very versatile wine that combines very well with fish and meat. Traditional meat recipes combine perfectly with this fresh red wine.