

# CELLER FRISACH

## Frisach Sang de Corb

ORIGEN: Terra Alta D.O. - Corbera d'Ebre

VARIETY: Garnacha Fina 40%, Garnacha Peluda  
20%, Cariñena 40%

AGEING: 12 months in 300Lts oak barrels

LOCALIZATION: Finca Dellà del Riu

SOIL: Clay - stony and calcareous

VOLUME: 750ml

ABV: 14% vol.

CULTIVATION METHOD: Agricultura Ecológica  
// Organic Wines

## ELABORATION:

What is here called "Lo vi fa Sang", which can best be described as the power of the wine that provides the energy and force to keep fighting and keep moving forward.

The wine is made from Garnacha Fina, Garnacha Peluda and Carignan, all three from the same vineyard, the Dellà del Riu; where you can find the three varieties mixed together as they were planted historically and therefore we also do the vinification process together.

These vines are more than 65 years old and are planted in the middle of almond, olive and apple trees.

The wine has matured a year in 300lts barrels, to tame and bring harmony to the fruit of our land. A wine made with passion because we want to make our history and our people know through this wine.

## TASING NOTES:

Cherry color with garnet rim. The nose is of medium intensity, elegant, delicate notes of red fruit, hints of violets, spices and light touches of the ageing in oak barrels. In the mouth it is delicate, elegant, silky, good acidity, light smoothness, good structure, fruity and with a final good length. Elegant wine that with oak ageing brings structure to the fruit and freshness of the wine.

