



TWENTY TWELVE BLACK 2016

RED WINE

VARIETIES: Callet, Manto Negro, Cabernet, Merlot, Syrah.

AGEING: Fermentation in stainless steel tanks at controlled temperatures.
4 Months of lees contact.

COLOUR: Impressive cherry red with violet tones. Bright with medium depth.

AROMA: On the nose, we find a generous expression of fruits with violets, black pepper, some cloves, and an offering of Mediterranean forest aromatics, including thyme and rosemary.

FLAVOUR: The palate is fresh and light. Fruity and velvety smooth with ripe tannins. Round with a lingering finish.

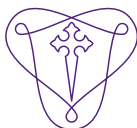
ANALYSIS

Alcohol: 12.5%

pH: 3,42

Total Acidity: 6.1

Residual Sugar: 2.9 g/l



ES FANGAR
VINS