

L' ONCLU

Organoleptic features

Red wine with a ruby colour that leaves a tear in your glass. With its red fruits and jam scents, and its notes of fresh herbs, offers a very gastronomic and fresh wine, which combines perfectly both as an accompaniment to red meat or drinking on its own.

You can find in the glass two different types of grapes, Merlot and Tempranillo, and it has a wide, unctuous, and persistent entrance to the palate. Its freshness and the flavour that remains after drinking it, is very remarkable.

Creation

The grapes are carefully selected in the vineyard and cellar. The collection is made by hand and with boxes of 12kg. To elaborate this wine, we make a cold fermentation, and then, we make another fermentation with the skins for 8-10 days. A soft pressing and work with the lees are achieved, this great wine is blended and the bottled.

El celler

Agricola Pallarades was born with the rehabilitation of the cellar "Cal Pallarades" and with the enthusiasm of a grandson who, since he was a child, wanted to continue working in the field and the cultivation of the vineyard, transforming the grapes into wine.

Josep Armengol, with a degree in Agronomy Engineering, is the one who materialized this dream in 2020, starting to make his own wines.

<i>Temperature</i>	<i>Grapes</i>	<i>ABV</i>	<i>Style</i>	<i>Region</i>
Entre 10 i 17 ° C.	Merlot 70% & Xarel·lo 30%	13.5%	Inox	Catalonia

