

GIRÓ RIBOT // TERRER DE COMA



Vintage 2016

Type Red wine D.O Conca de Barberá

Harvest Between September and October

Grape varieties 80% Tempranillo 15% Cariñena 5% Cabernet Sauvignon.

Winemaking process Grapes ferment in stainless steel tanks at a controlled temperature between 25°C y 28°C. After a medium-large skin maceration, wine starts the ageing process in barrels.

Service temperature Entre 15-18°C

Sensorial Analysis

Appearance Cherry colour with an intense violet glint, good density.

Nose Red fruit notes of cherries and strawberries. Hints of licorice blend together with gentle touches of ageing notes (chocolate, toffee and vanilla).

Palate Smooth on the palate, medium-bodied and fruity. Elegant & persistent tannins melt together with a slightly bitter finish. Long and intense aftertaste.

Food Matching This is an ideal wine to combine with all types of red meat and game stews. Its freshness also makes it a good match for well-seasoned poultry and cured cheeses.

Technical Analysis

Alcohol content 13,5 % vol.

Total acidity 3,3 g/l. ATS / 5,0 g/l. ATT

**TERRER DE COMA
CONCA DE BARBERÀ**
Denominació d'origen



NEGRE - Ull de llebre, Carinyena
i Cabernet Sauvignon.

Embotellat per a Giro Ribot SL. 08792
per RE.5836 a Barberá de la Conca. SPAIN -
PRODUCT OF SPAIN.

Nº de lot: Imprès al vidre sota de la càpsula.

CONTÉ SULFITIS/ CONTIENE SULFITOS/ CONTAINS SULFITES



750 ml.
13.5 % Vol.