

Claramunt Negre

A young, lightbodied wine rich in complex ripe fruit flavors. Six months of ageing in American Oak barrels gives it a subtle kick of creaminess along with contrasting ruggedness. The Red Grenache grape provides a smooth and silky body, which provides the perfect backdrop for its medium tannins.

Designation of Origin

Terra Alta, Catalonia, Spain

Grape Varieties

Red Grenache (100%)

Aging

6 months in American oak casks

Year

2018

Aspect

Consistent pale ruby throughout body.

Bouquet

Light fruity aroma comprising notes of cranberry, strawberry and black cherry.

Taste

Initially dry and young with a smooth and semi-sweet dark chocolate aftertaste. Light bodied, medium to high acidity.

Food pairing

Chicken or turkey, white meat dishes with a heavier sauce (mushrooms, gravy). Medium to high acidity compliments gamey meats, fruitiness compliments herbs and spices.

Alcohol by Volume

13.5%



Blanc de Claramunt

A crisp and fruit-forward wine. Notes of apples, peaches, and tropical fruit are present, with a touch of salinity. White Grenache is a grape native to Terra Alta, where there are ideal growing conditions. Its flavors are most prominent when served at approximately 45-50°F.

Designation of Origin

Terra Alta, Catalonia, Spain

Grape Varieties

White Grenache (100%)

Year

2018

Aspect

Bright, furnished with green-gold hues.

Bouquet

Highly delicate and lingering accompanied by hints of flowers, apples, and peaches.

Taste

Light bodied and crisp on entry, with notes of tropical fruit, flowers and light honey. Light bodied, medium acidity.

Food pairing

Fried seafood, chicken dishes with a lightbodied sauce, raw sushi or sashimi, figs, almonds, legumes.

Alcohol by Volume

12.5%



Claramunt Reserva

Medium bodied red blend. Its balanced acidity will bring out the best flavors of meat, charcuterie, and pasta dishes. Soft lingering tannins balance the acidity to make a quality wine that can adapt to all palates. Best enjoyed decanted.

Designation of Origin

Terra Alta, Catalonia, Spain

Grape Varieties

Syrah (85%), Merlot (15%)

Aging

22 months in French oak casks

Year

2015

Aspect

Furnished with a strong intensity in garnet color hues.

Bouquet

Complex and vinous with notes of balsam. Leaves soothing touches of vanilla in backdrop of acidity.

Taste

Smooth oak, red fruits, minerals. Medium-bodied, medium acidity with a soft tannic lingering in the after-taste.

Food pairing

Steak, pasta, veal, Serrano ham and Manchego cheese. Soft tannins complement spicy and tangy dishes.

Alcohol by Volume

13.5%

