

GÍNJOL 2018

DO COSTERS DEL SEGRE

Visual analysis

Clean and bright red wine, dark and deep cherry color, with a border of intense bluish notes fruit of his youth.

High layer practically opaque with dense tears.

A wine that is intense and structured.

Olfactory analysis

At first it highlights the dark fruit, liquor and candied, blackberries and plums on a background of Mediterranean herbs, rosemary and lavender.

As it opens, it marks more species; key, black pepper, smoky notes and toast.

A complex and attractive wine.

Taste analysis

Powerful entry, with body, well integrated tannins and smooth acidity. Sweet and tasty, good balance between the notes of fruit and sweet spices.

Balsamic aftertaste with the varietal character of syrah (liqueur fruit, black olive and balsamic).

Good breadth and long persistence in the mouth.

Pairing

Ideal with lamb, hunting, red meats and slow cooking stews.

Operating temperature

Between 15 °C and 17 °C.

Tasting notes

Made by sommelier Gregori Albareda.



ANTONI GIRIBET | C/ VERGE DE L'HORTA, 16 | 25263 PREIXANA | LLEIDA

Tel: +34 650395341 | celler@antonigiribet.cat | www.antonigiribet.cat