



MASCARÓ

RED WINE

"Anima"

1997

Since 1946, our family has been dedicated to producing premium quality Brandy, Cava and wine. From the beginning our founder Antonio Mascaró, insisted on complete control from "vineyard to bottle".

We select the grapes for this wine from our private estate named "Mas Miquel", formally the property of the Cistercian Monastery at "Santes Crues" in the foothills of Tarragona.

Careful hand picked harvesting into small wooden baskets. The grapes are de-stemmed to produce a premium first press grape juice for fermentation.

During the fermentation process the temperature is maintained at 28° to 32°C. Twice a day the juice is pumped to extract colour and tannins. After about a week the fermentation is finished. Additional maceration to extract more backbone. The wine is then run off from the skins into French oak barrels.

MASCARÓ "Anima" is a superbly rich and silky.

TASTING:

- Deep cherry colour with garnet rim
 - On the nose there are powerful blackcurrant aromas with some cacao hints coming through.
 - On the palate it is fleshy, with fine tannins with good backbone and a lingering finish.
- Ready to drink now or over the next two years.

SERVICE:

Between 16°-18 °C.

FOOD MATCHING:

Its roundness and backbone makes it ideal for drinking with meat and game dishes. Suitable also for accompanying cheeses.

THECNICAL DATA

PRODUCT:

Red Wine DO Penedès

VARIETIES:

85% Cabernet Sauvignon

15% Merlot

AGEING

24 months in French oak,
finished maturing in the bottle
for a further 36 months

ANALYSIS:

Alcoholic degree: 12,5%



Enjoy drinking in moderation.

