

# Coma d'en Romeu 2009 Blend

## Viticulture

Vineyard:	Steep slopes surrounding Porrera.
Soil Type:	Licorella
Vine Age:	The vineyards were planted on terraces in 1995.
Irrigation:	No irrigation
Harvest Date:	
Yield:	very low

## Vinification:

Coma d'en Romeu is a blend of 40% Cabernet Sauvignon , 20% Merlot, 20% Syrah, 15% Garnacha & 5% Carinyena.

The wine was aged for 16 months in new and one-year-old French Allier oak barrels.

## Tasting Notes:

Color:	Dark ruby.
Nose:	Fresh ripe fruits mixed with some tobacco.
Palate:	Firm tannins, rich & fruity, morello cherry with a hint of spice and licorice. Mineral with a firm grip on the finish.
Other:	An elegant and focused wine that will be best enjoyed with rich dishes, lovely with a game stew.

## Chemical Analysis:

Alc (%): 14.5

