

# VIÑA ESCARLATA

## Wide, unctuous and round.

Viña Escarlata is a Merlot monovarietal, a variety that has adapted beautifully to Penedès, from the vineyards of Mediona.

It is a rich, flavourful red that displays great varietal typicity, with a deep, cherry red colour (very opaque), nicely focused aromas of ripe plum, and characteristic oak-imparted notes: toasted nuts and dried fruit, vanilla, and cinnamon. It also presents a balsamic quality and notes reminiscent of roasted, red bell pepper. The wine undergoes a 12-month barrel regime in French and American oak, followed by an average of 2 years in bottle. Big, unctuous, and persistent on the palate, with a seductive silky texture and firm tannins that will see the wine mature elegantly in the bottle for at least 5 years. A remarkably round, modern Mediterranean wine.

Viña Escarlata is a perfect match for charcuterie, cheese, stews, red meat, white meat, and even oven-baked or stewed fish.



**Type**  
D.O. Penedès Red



**Soil**  
Loam-clay-limestone with high presence iron oxide



**Grape varieties**  
Merlot



**Rootstock**  
110 Richter



**Planting Density**  
3500 vines per hectare



**Trilling**  
Cordon Royat



**Ageing**  
12 months in French and American extra fine grain oak barrels and an average of 2 years in bottle



**AVB**  
14.5 %



**Service**  
16-17 °C



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