

WINE FACT SHEET



CASA MARIOL NEGRE

Wine Description

CASA MARIOL is a family owned winery with agricultural descent based in the Terra Alta region of Catalunya, Spain. The winery takes pride in its land and its harvesting process. CASA MARIOL stands towards a natural production value and thus they create their wines with utmost organic care.

Tasting Notes

Boquet of ripe fruit with wine vious perceptions. This red is dry, structured, bodied and vinous.

Vineyard Characteristics

Production Area/name of vineyard	ALGARS VINEYARD
Size of vineyard (acres):	66 acres
Soil Composition:	Calcareous brown soil
Training method:	traditional
Elevation (feet)	3.767 ft
Vines/acre:	1500 v/a
Yield/acre (tons):	3 t
Exposure:	2800 hours
Year vineyard planted:	1999

Winemaking & Aging

Varietal Composition:	20 % Carigean 20 % Grenache 60 % Tempranillo
Harvest time:	20 september
First Vintage	2002
Total Bottles Produced:	200.000 b

Fermentation

Fermentation container:	stainless steal container
Length of alcoholic fermentation	15 days
Fermentation Temp (oF)	21°
Maceration technique	bleeding
Length of Maceration (days)	4
Malolactic fermentation:	yes

Aging

Aging Container:	young wine
Size of Aging Container	no
Age of container	no
Cooperage:	
Length of Aging befor bottle:	no

Analitical Data

Alcohol	12.5%
PH level:	3.36
Residual Sugar	4,4 g/l
Acidity (grams/liter)	5,4 g/l TA
Dry extract (grams/liter):	

Producer Profile

Owned by:

Josep Vaquer Aguiló

Winemaker:

Josep Maria Vaquer

Total Acreage under vine:

160 acres

Estate Founded:

1945

Winery Production Total:

bottles

7 million bottles

Country: Catalunya, Spain



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Selections