



CASTELL DEL REMEI  
CELLER 1780 HISTÒRIC

# ODA NEGRE

## Deep and complex

Optimal sunshine for vineyards that mature slowly. The result is rounded off by the nobility of the best barrels for aging. Complex and firm wine with a lot of depth and notes that are fusion of spices with ripe fruit.

**Types of wine:** Corpulent red wine aged in wood.

**Varieties:** Tempranillo, Grenache, Syrah and Merlot.

**Origin of the grape:** Selection of high-altitude vineyards in the Lleida regions of La Noguera, L'Urgell and the mountains of Les Garrigues.

**Type of soil:** With clay and silt with intercalations of conglomerate sandstones, limestone and varying amounts of gravel.

**Altitude of the vineyard:** Mountain vineyard more than 500 metres above sea level.

**Agriculture:** Organic, CCPAE-certified. Exclusive use of organic fertilisers made by the winery itself. Control of the origin of organic matter and cooking temperatures. Ploughing between strains with preservation of the ground-layer vegetation.

**Production:** No added sulphur during the vinification process until malolactic fermentation. Alcoholic fermentation between 22 and 26°C. Periodic remontage. Maceration for about 6 days. Vinification in 10,000 L tank.

**Aging:** Approximately 12 months in one and two-year-old 225 L French (60%) and American (40%) oak barrels. Crianza in bottle, approximately 6 months before going to market.

### Presentation:

Bottle: 75 cl ECO Bordeaux antique green colour weighing 450 g.

Stopper: Natural cork measuring 44 x 24 mm.

Capsule: 100% complex.

Box: Cardboard with 6 or 12 bottles, and wood with 3 or 6 bottles.

**Formats:** 75 and 150 cl bottles.

**Tasting notes:** Cherry colour with bright reflections and great depth. Balsamic and cedar aromas from aging. When decanted, it reveals hints of candied black fruits with mineral notes. On the palate, the tannins with sweet nuances give way to the acidity that persists on the palate and gives it an aftertaste of dried fruit.

**Designation of origin:** Costers del Segre.

### Awards and Honours:

Guia Peñín'22	2019 Vintage	90 points.
Guia Gourmet'22	2019 Vintage	92 points.
Guia Peñín'21	2018 Vintage	90 points.
Guia Peñín'20	2017 Vintage	90 points.
Guia Peñín'19	2016 Vintage	91 points.
Guia Peñín'18	2015 Vintage	90 points.
Guia Repsol'18	2013 Vintage	91 points.
Guia Penín'17	2013 Vintage	89 points.
Guia Penín'16	2012 Vintage	90 points.
International Wine & Spirits'13	2009 Vintage	Silver Medal.
Awards'12	2008 Vintage	Silver Medal.

