

*celler* **Hugas De Batlle.**

## Coma Fredosa

55% Cabernet Sauvignon  
45% Red Grenache

**Production** 35600 bottles of 75 cl.  
**Harvested** manually  
**Appellation of Origin** DO Empordà  
**Ageing potential in ideal conditions** 4-8 years

**Serving temperature** 17-19°C  
**Conservation temperature** 11-14°C

**Acidity** 6,2 gr/l\*  
**Alcohol Content** 15% vol.  
**ph** 3.5

**Serving Glasses** Syrah type glasses slightly domed.  
**Decanting** 1h before serving, but not indispensable.

**Harmony of blend** One of the most important blends among red wines from around the world because of the perfect matching of their tannins, the persistence and longevity of Cabernet Sauvignon together with finesse, elegance and body of the Red Grenache, an old times traditional grape in Empordà.

**Wine of terroir: Hillsides of Colera,** Blend of an international vocation with an aroma of spices which is found mainly in those wine growing areas where soils of slate will accentuate the hints of pepper and aromatic salts. Their combination along with balsamic notes that will start to come out in a few months will become the dominant notes of a wine that retains its colour due to the warm sunny summers and the acidic soil at Les Alberes when they reach the sea.

**Emotions in a wine glass** Varieties that resist the Tramontana wind, which targets the leaves and makes them, suffer while fluttering. Vineyards grown up to ten years before giving fruit and when they do they give us unmistakably the Mediterranean sweetness of red berries, nearly cloying as wild boars and birds compete to take away before the autumn arrives. From these grapes we extract all the flavour and balance that we put it in this bottle closed with cork that will make improve. All in all, a piece of our vineyards of Colera.

**Tasting notes** Deep red and bluefish trim, good colour depth, dark as it corresponds to the Cabernet. From the Grenache it stands out perfume with the fruitiness in the nose, remembrance of the strawberry and candied strawberry, aroma of eternal youth in a wine from the slates, which marks the minerality, the elegance and frankness. Smooth mouthfeel but consistent. Deep but light at the same time. Delicacy of the Grenache with the persistence of the whole set.

\*Expressed in tartaric acid