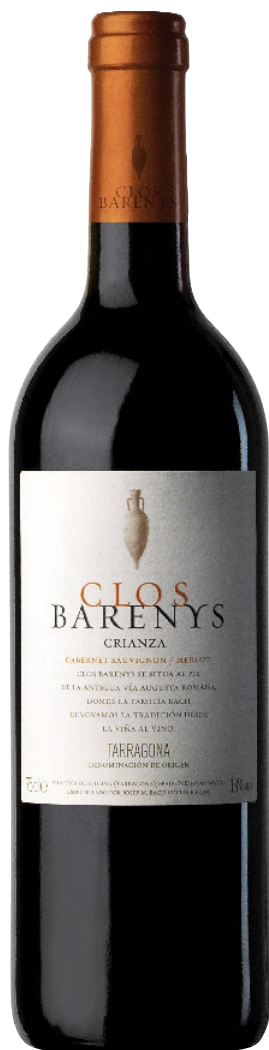




CLOS BARENYS

BODEGAS J. M. BACH I FILLS



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CLOS BARENYS

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CLOS BARENYS CRIANZA 2002

This wine displays full palate weight with ripe and bodied fruit of the Merlot and Cabernet Sauvignon blend. Rounded by the maturation in French oak barrels that have enhanced the velvety tannin palate, it sets off delicate fruits and toasted notes in its long finish. It will develop with further cellaring. In mouth it is balanced, intense and deep.

Type of wine:	Red Crianza Wine
Varieties:	50% Cabernet Sauvignon, 50% Merlot
Vintage:	2002
Alcohol:	13% vol.
Contents:	75 cl.
Denomination of Origin:	Tarragona
Elaboration:	Fermentation with controlled temperature made in stainless steel tank.
Aging:	10 months.
Staying in bottle:	12 months (minimum).
Barrel:	French (Allier) and American Oak.
Taste:	Intense and deep, our Crianza displays full palate weight with ripe and bodied fruit of the Merlot - Cabernet Sauvignon blend. The aroma exhibits an abundance of red berries and cherry. Rounded by the maturation in French oak barrels that have enhanced the velvety tannin palate, it sets off delicate notes of vanilla and spices in its long finish. The crianza will develop with further cellaring. This wine can present sediments due to its minimum treatment in order to preserve the highest qualities of the wine.
Marriage:	Red and white meat. Escudella Catalana. Iberian processed cold meat and cured cheese.