

2021

# Gaintus Radical

Appellation of Origin: Penedès

Wine Type: Red

Grape Varieties: 100% Sumoll

Alcohol content: 12.5% vol.

Altitude: 550 meters. Vertical frame

Serving temperature: 12 °C – 14 °C

Number of bottles: 4,825

## WINEMAKING

Hand-selected grapes from vineyards located at 550 meters altitude. Harvested manually at the end of September. After harvest, grapes are kept in cold containers for a few hours to avoid oxidation and preserve their organoleptic properties. Maceration and fermentation in stainless steel tanks, using native yeasts. The wine is extracted by slow pressing and aged for 4 months in used 300-liter French oak barrels.

## AWARDS

93 points Parker  
92 points Guía Peñín  
92 points Wine & Spirits  
91 points Decanter



## TASTING NOTE

Medium-bodied ruby red wine. On the nose, aromas of blackcurrant, red currant, and cherry stand out, accompanied by subtle notes of undergrowth, mushrooms, and moss. On the palate it shows soft tannins, spicy freshness, good acidity, and a marked varietal character.

Suggested pairing: Ideal with fatty dishes such as cod, bluefin tuna, charcuterie boards, cannelloni, or creamy preparations.

