

PROYECTO
CU4TRO

PROYECTO CUATRO 2006

Bright red-purple color. On the nose, a robust blend of plum and black cherry with balsamic notes. On the palate: intriguing layers of plum, cassis, vanilla, anise, black pepper, cedar and tobacco with velvety tannins. Excellent balance and a long, graceful finish.

35% CABERNET SAUVIGNON ♦ 30% MERLOT
 20% TEMPRANILLO ♦ 15% CARINENA



HARVEST

HARVEST:	By hand
VINTAGE:	2006
APPELLATION:	D.O. Conca de Barbera, Catalunya
AGE OF THE VINES:	Average 28 years
YIELD:	Average 2.2 tons per acre

VINIFICATION

MALOLACTIC:	Yes
AGING:	4 months in French, American and Hungarian oak

TECHNICAL INFORMATION

ALCOHOL:	14.4%
TOTAL ACIDITY:	4.0 g/l
VOLATILE ACIDITY:	0.54 g/l
PH:	3.4
RESIDUAL SUGAR:	2 g/l
FREE SO ₂ :	30 mg/l
TOTAL SO ₂ :	110 mg/l