



# COCA I FITÓ MARAGDA

Aged Red Wine from Old Vines, DO Montsant  
2018

## WINE DESCRIPTION

This red wine from DO Montsant is crafted from carefully selected grapes of old vines, primarily grown on clay-limestone soils. Aged in oak barrels, the result is a wine with a marked identity—elegant, balanced, round, and smooth. It is a wine with character, filled with nuances, yet subtly refined. Fresh, fruity, and powerful, this is a wine to savor.

**WINEMAKER:** Toni Coca



55% RED GRENACHE  
25% CARINYENA  
20% SIRÀ



OLD VINES  
FROM 15 TO 90  
YEARS OLD.



RED CLAY, LIMESTONE  
AND SLATE



12 MONTHS IN FRENCH AND  
AMERICAN OAK BARRELS



VEGAN



VINEYARDS IN  
ECO CONVERSION



## TASTING NOTE

Deep cherry with medium intensity and a Bordeaux-hued rim.

Perfumed with roses, red and black acidic fruits like pomegranate and cherry, black plum. Well-integrated notes of herbs and sweet spices, with hints of tobacco and chocolate. Fresh.

Fleshy and delicate, with good body. Intense notes of acidic red fruits, well-integrated spices, and balsamic elements blend as one. Mediterranean forest herbs (rosemary, lavender), bay leaf, and coffee. Present but mature tannins, velvety, soft, and fresh. A wine with good persistence.

## TECHNICAL DATA

Alcohol 14,50% - Sugars 0.8 g/l

Acidity 5,8 g/l - pH 3,34

Own yeast

Production: 14.055 bottles (750 ml - 1,5L)

## FOOD PAIRING

*the perfect match:* Veal carpaccio, mango, and apple.

*Solid pairings:* Red meats, game, spiced dishes, aged cheeses, cacao.

*Surprising hits:* Oxtail, lamb shoulder, wild boar stew, roasted pheasant with plums, blue cheese, dark chocolate.

## MUSIC MATCH

*Musical – Yann Tiersen  
Rue des Cascades (instrumental)*

Coca i Fitó  
— CELLER —



info@cocaifito.cat - www.cocaifito.cat - Tel. +34 619 776 948

Avinguda Onze de Setembre s/n - 43736 El Masroig (Tarragona) - Catalunya - Spain