

ANAIS

RED WINE
ORGANIC

Anais looks for new horizons,
landscapes and authentic flavours
with her airplane.

When she flies over the Penedès
vineyards she thinks that this could
be the perfect place for her.

The winery's tribute to all those
women who, nonconformists and
dreamers like Anais, let themselves
be guided by their innate curiosity,
follow their passions and
fight to achieve everything they want.



U MÉS U
L'art de la Suma

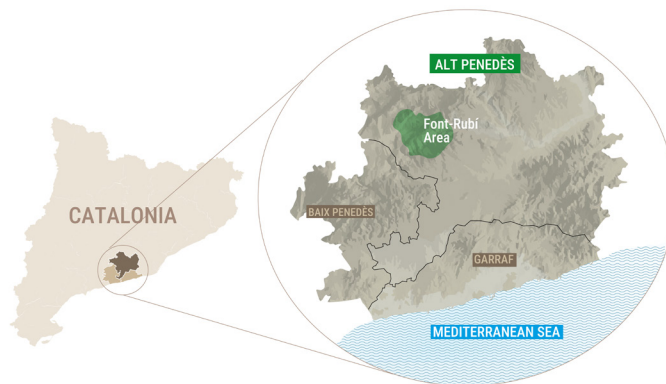


ANAIS | Red Wine

Organic · DO Penedès

ORIGIN

Vineyards located in Font-Rubí (Alt Penedès) at an altitude of more than 350 meters.



RED GRENACHE

Grenache expresses a bright, fruit-forward profile, with notes of red and dark fruits and subtle spice.

Thanks to the Mediterranean climate, it shows good ripeness balanced by freshness, with soft tannins and a smooth, approachable texture.

ELABORATION

Destemmed grapes with a short pre-fermentation cold maceration at 10 °C to enhance aromatic freshness. Fermentation with the skins for around 12 days at a controlled temperature of 23 °C, with gentle extraction to preserve fruit purity.

SENSATIONS

Aroma: Bright, clean and appealing, reflecting its youthful, fruit-driven character. Expressive and vibrant aromas of fresh raspberry, strawberry and juicy cherry.

Palate: Notes of red and dark fruits, dry herbs and spices along with a velvet finish.

Particularity: A glou glou style, driven by the liveliness of its fruit-forward aromas and its immediate appeal.

PAIRING

To be enjoyed on its own or with grilled or roasted meats (such as lamb chops, pork tenderloin or chicken with herbs), as well as Mediterranean vegetarian cuisine like roasted vegetables or mushroom-based dishes.

Also excellent match for charcuterie, soft and semi-cured cheeses, and even lightly spiced dishes.

WINEMAKING PHILOSOPHY



Produced sustainably from the vineyard to the cellar. Certified organic by the CCPAE and in environmental actions by the Sustainable Wineries for Climate Protection (SWfCP).

Vintage	2025
Denomination	DO Penedès
Variety	Red Grenache 100%
Cultivation Area	Font-rubí (Alt Penedès)
Altitude	350 metres
Alcohol volume	14%
Service temperature	10-12 °C
Total acidity	4,91 g/L (àcid tartàric)
Ph	3,56
Residual sugar	0,6 g/L
SO ₂	55 mg/l DO Penedès maximum: 150 mg/L

Light body Creamy body

– Aromatic + Aromatic

– Fruity + Fruity