

## Bodegas Puiggros Exedra

(Catalunya D.O.)

100% Garnatxa



The Exedra is a fresh and delightful wine made from entirely Garnatxa, located in the mountains just outside of Barcelona in Odena. A hand harvest of the grapes to the cellar starts with natural fermentation in both clay amphora and stainless steel. Malolactic conversion then takes place after all of the wine is moved to different sized Amphora for a 10-month rest before bottling. The result has an intensity of bright red fruits, spices, and toffee, showcasing a dynamic aroma that brings a combination of funky earth and fruit before a very expressive flavor on the palate.

*Bon Vivant*

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