



Dom Brial

COLLECTIF VIGNERON DEPUIS 1923

ECHINOPS, Rouge 2025

IGP Côtes Catalanes, France

Discover Dom Brial, Echinops red 2024: an IGP Côtes Catalanes still red wine with a blend of cherry, black fruits, spices, and scrubland. Silky tannins, balanced, and fresh.



PRESENTATION

The complementarity, that of the vine and the surrounding nature, from the almond tree to the olive tree, from thyme to the Echinops, this blue thistle which gives our landscapes a very particular silvery blue hue. This vintage pays tribute to floral and animal life and to this symbiosis within our vineyard, strong in our commitment to listening to the Earth and to Men.

TERROIR

High terraces of rolled pebbles on clay soil.

WINEMAKING

Different macerations to extract the best from each grape variety traditional maceration, pre-fermentation cold maceration and carbonic maceration (manual harvest) Traditional vinification in vats, regular pump-overs, devatting, malolactic fermentation, racking and blending.

AGEING

Stainless steel + concrete

VARIETALS

Grenache noir 50%, Syrah 50%

12.5 % VOL.

TECHNICAL DATA

Residual Sugar: < 1 g/l

Total acidity: 2.65 g/l

SERVING

To drink around 16 to 18°C.

AGEING POTENTIAL

2 to 3 years

TASTING

Purple robe with violet reflections. Fruity wine around cherry, black fruits, enhanced with a hint of spices and scrubland. Silky tannins, a beautiful balance, and a nice freshness.

FOOD PAIRINGS

As an accompaniment to tapas, cold cuts or summer grills.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, White meat, Red meat



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

