celler barranc dels cirers

TECHNICAL SHEET



cirer Obaga

Red wine · 2025

Vintage	2025
Grapes	Merlot 76 %, Cabernet Sauvignon 18 % and Garnacha Tinta 6 %
Alcohol	14.5 %
Production	6,400 bottles
Origin	Benlloc (Castellón), estate vineyards
Altitude	380 – 410 m
Soil	Red calcareous clay over marl; very stony, no irrigation
Vines	25 years old, double Royat cordon

Winemaking

Hand-harvested in 12 kg boxes. Two-day cold pre-fermentation maceration and fermentation up to 24 °C. At least 8 months with French oak.

Tasting note

Deep violet-red with purple reflections. Blue fruit (currant, blueberry) and black fruit, with French oak toast, vanilla and coconut. Balanced, fluid palate with firm, smooth tannins and a long, saline finish.