

Mataró Barrel Aged - Grape Ale

Craft beer made with organic Mataró grape must.
Fermented with wild grape yeast. Aged in barrel for 4 months.



Technical Sheet

Type	GRAPE ALE
Color	Intense ruby
Vintage	2020
Fermentation	Stainless steel vats
Ageing	4 months in barrel
Available in	375ml
Alcohol by volume	7,1% Vol.
Gluten free	<13 ppm
Ingredients	Water, grape must Mataró (Monastrell), barley malt and wheat, hops.



Tasting Notes

Sight - Ruby color with a beige foam.

Nose - Marked aromas of ripe red fruits: cherry and plum.

Palate - In the mouth it is silky and intense, with hints of raisins and black grapes and woody notes.



Alta Alella and Molta Malta's Grape Ale project was born from the friendship between Mireia Pujol-Busquets, Alta Alella's second generation, and Adrià Felisart, owner of Molta Malta, the first craft beer store in Mataró.

Mireia and Adrià share lifelong experiences and friendship: they were schoolmates since they were children and they studied together Biology at the *Universitat Autònoma de Barcelona*.

United by love and respect for nature, they were encouraged to create this teamwork. The 2019 vintage, they created two Grape Ale beers: one from Chardonnay and one from Mataró grapes. After the success of the first vintage, they repeat this year and they also bet on a Grape Ale Barrel Aged from Mataró, which will be released soon.

A friendship that gives birth to organic and gluten-free craft beers.