



## Red wine 2013

Denomination of Origen: Montsant

Varietals : 80% Cariñena i 20% Garnacha.

Age of the vines: Between 35 y 45 years.

Type of vines: Bush vines.

Vineyard management: Sustainable Agriculture.

Geography: The Sierra of Montsant forms a cluster with cliffs on the main ridge, accompanied by margins that give rise to many caves, and cliffs. The mountainous terrain is an important factor that influences the quality of the grapes.

Climatology: The climate is very dry in summer. A Mediterranean climate within in this zone acquires continental characteristics.

Soil: Predominantly red clay of low fertility. The fields planted with Grenache and Carignan are of chalky limestone and red clay.

Medium temperature environment: 15 ° C.

Medium annual precipitation: 550l/m2.

Fermentation at 26 ° C for 14 days, malolactic fermentation in steel tank

Vinification: Fermentation in stainless steel tanks. Aged for 6 months in French oak.

Analysis:

Grade: 14%

PH: 3.45

Residual Sugar: 0.25 g / l

Tasting Notes: Shiny red. Fresh nose, with notes of raspberries, mineral and hints of graphite. In the mouth, is spicy and smoked. The mouth is wide with thickness and strength. Subtle and balanced it has a fresh and an intense flavor.