



Mineral

DEL MONTSANT

A small project of 3 hectares

Designation of Origin: Montsant.

Varieties: 84% Carignan and 16% Grenache. This unusual assembly for the DO enhances the minerality of the Cariñena.

Type of soil: The Cariñena is planted on calcareous soils and red clays of low fertility. La Garnacha is planted in more calcareous soil.

Geography: The Montsant Mountains are formed by conglomerates with cliffs on the main ridge, accompanied by river banks that give rise to numerous grottos, caves and ravines. The mountainous terrain is an important factor and influences the quality of the grapes.

Age of the vineyards: 35 to 45 years old.

Climate: The climate is very dry in summer and cold in winter. It is an inland Mediterranean climate that acquires Continental traits in this area.

Average vineyard temperature: 15°C.

Annual rainfall: 495 l/m2.

Sunshine: 2,700 hours of sunshine per year.

Vineyard management: Sustainable agriculture.

Fermentation temperature: at 26°C for 14 days, malolactic fermentation takes place in stainless steel tanks.

Vinification: Fermentation in stainless steel tanks. It is aged for 6 months in French oak.

Alcohol: 14.5%.

PH: 3.56.

Residual Sugar: 0.60 g/l.

Tasting notes: "At sight dark red. Nose of black fruit, mineral and graphite. Tobacco and chocolate notes. Subtle and balanced. On the palate spicy notes, coffee and a noble smoke. Wide-mouthed with thickness and strength. Fresh and intense flavour".

Honours:

Guía Vivir el vino'22	Mineral 2019	93 points.
Guía Vivir el vino'18	Mineral 2015	90 points.
Guía Repsol'18	Mineral 2014	92 points.