

# MAS DONÍS NEGRE

DO Montsant. 2024

"A young and hedonistic Montsant. To enjoy at any moment."



### VARIETIES

30% Red Garnacha

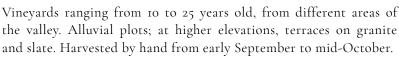
20% Merlot

20% Cariñena

15% Syrah

10% Tempranillo

5% Cabernet Sauvignon





### WINEMAKING

Controlled fermentation temperature (24-28°C). Malolactic fermentation in steel vats. Maceration: 6-10 days. The varieties are vinified together. Rear aging in stainless steel vats for 4 months before bottling.

## ANALYSIS

- 14% vol. Alcohol
- 4.8 g/l total acidity
- 0.1 g/l residual sugar

# TASTING NOTE

Medium ruby with violet notes. Charming scent of liqueur cherry and red berries; spiced cake. Medium body; pure seduction and charm; refreshing finish with soft, ripe tannins.



Its fruity and refreshing nature pairs wonderfully with appetizers like beef carpaccio, goat cheese salads, or pasta salads. It pairs perfectly with vegetables or grilled meat.



#### CERTIFICATIONS

Vegan V-Label

