

## Cabrída

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### D.O. Montsant

**Varieties:** 100% red Garnacha. Very old vines, from 60 to 110 years old.

**Harvest:** Pre-selected and hand-picked grapes, in 20 kg boxes. The harvest begins in mid-September to mid-October. Subsequent selection at the table. Grape from the best 15 old vineyard farms, at altitudes between 300-550m.

**Vinification:** Fermentation at controlled temperature (24-28°C). 30-day maceration. Alcoholic and malolactic fermentation in stainless steel tanks. A small part is vinified together with the stem, to give the wine a fresher feeling. Soft filtering before bottling (only if necessary).

**Aging:** Aged for 12 months in French *foudres* (3000L), light and medium toasted. Subsequent aging in stainless steel tanks for 2 months just before bottling.

**Total production:** 3500 bottles (75cl.)

**Analysis:** 14,5 % ABV  
4,7 g/l tartaric acid  
<1 g/l residual sugar

**Tasting note:** Medium ruby color. Very expressive aromas of raspberry marmalade and a floral fragrance tagging along. The palate confirms the ripeness and juiciness the arrange of red fruits have to offer here; and is well balanced by a floral and leafy background that keeps this wine vibrant and fresh. Soft elegant tannins, complexity is seen through the layers of cooked fruits and the elegant integration of the oak, through notes of figs and raisins.

**Food pairing:** The freshness of this Garnacha makes this wine a good companion to blend nicely with more fatty plates such as duck breast, creamy cheeses, and feathered game. Beautiful to pair with rich flavoured plates such as mushroom *rissotto* and any roasted white meat.

