

## Costers del Gravet

### D.O. Montsant

#### Varieties:

- 35% Garnacha
- 33% Cabernet Sauvignon
- 32% Cariñena

**Harvest:** Handpicked. Harvest from mid-September until mid-October. Vines' age: 40-75 years old Garnacha and Cariñena, 15-25 years old Cabernet Sauvignon. Soil: clay, granite, several plots of slate. *Costers* means "terraces, slopes".

**Vinification:** Maceration: 14-21 days; all varieties were vinified separately. Malolactic fermentation in tank. Very soft fining before bottling. Not cold stabilized, light filtration. After blended, aged for 3 months in vats before bottling.

**Aging:** 12 months in new and one year old French oak barrels, light and medium toasted.

**Production:** 20.000 bottles (75cl.)

**Analysis:** 14,5 % ABV  
4,9 g/l tartaric acid  
<1 g/l residual sugar

**Taste note:** Deep red ruby colour. Complex aromas of ripe cherry, plums, small black berries and vanilla, smoky, toasty oak flavors. Full bodied with soft tannins, wonderful fresh acidity; fine Glycerin sweetness; good length.

**Food pairing:** Lamb, entrecote, game (partridge, quail, rabbit); pizza, pasta; stews, casseroles, vegetable (moussaka, ratatouille), cheese.

