



Costers del Gravet

D.O. Montsant

Grape varieties:

- 40% Cariñena
- 35% Garnacha
- 20% Cabernet Sauvignon

Harvest:

- Handpicked; from mid September until mid October

Winemaking:

- Temperature controlled fermentation (27-29°C; natural yeast)
- Maceration: 14-21 days; all varieties were vinified separately
- Malolactic fermentation in tank
- Very soft fining before bottling
- Not cold stabilized, light filtration
- After blending aged for 3 months in tank before bottling

Ageing:

- 12 months in new and one year old French oak barrels, light and medium toasted

Total production:

- Approximately 20.000 bottles (75cl)

Analysis:

- 15 % vol. Alcohol
- 5 g/l acid (tartaric)
- <2 g/l residual sugar

Tasting 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 (mussaka, ratatouille), cheese.

