



La flor del flor de primavera - Garnacha

D.O. Montsant

Grape varieties:

- 100% Garnacha from old vines

Winemaking:

- Vinified under the strict supervision of the Rabbi from the Habat Jewish Community of Barcelona. Certified kosher wine: Lo mevushal (not pasteurized) and Le Pessaj
- Fermentation at controlled temperature (24-28°C). Malolactic fermentation started in stainless steel tanks and finished in barrel.
- Maceration of 28 days

Ageing:

- 14 months in new French kosher certified oak barrels (300), medium toasted

Harvest:

- Handpicked, end of September.

Total production:

- Approximately 4.000 bottles (75cl.)

Analysis:

- 14,5 % vol. Alcohol
- 5,4 g/l acid (tartaric)
- <2 g/l residual sugar

Tasting note:

- Deep red ruby of medium intensity. A generous arrange of red fruits on the palate that shows itself evolved and complex, through cooked fruit and jammy notes. The oak can be seen through the coffee and dried fruit notes, and they are well balanced with the fruitiness this wine offers. The tannins are ripe and delicate. What this wine showcases best is the delicacy and complexity that the Garnacha can reach, while maintaining a balance and incredible aging potential.

Food pairing:

- This old vines Garnacha pairs perfectly with red meats, such as steaks or smoked plates. Tannins merge nicely with lamb plates, roasted mushrooms, and zucchini. This wine is friendly with your average cheese plate, withstanding powerful creamy ones.

