



La flor del flor de primavera - Samsó

D.O. Montsant

Grape varieties:

- 100% Cariñena 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 (300l), 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:

- Red ruby of medium to high intensity and violet reflects. Pronounced aromas of herbs and liquorice, together with toasted and peppery notes. On the palate it shows a big and fleshy body so characteristic to this varietal, showcasing notes of cooked red fruits. Long and complex finish with layers of leather, dried fruits, cigars, and dark chocolate.

Food pairing:

- The big body this wine offers will pair nicely with plates of a similar caliber, such as red meats and stews. On a more vegan friendly level, this wine pairs perfectly with a wide arrange of cheeses and pasta plates or roasted vegetables.

