

## Lasendal

D.O. Montsant | 2021

**Grape varieties:** 97% red Garnacha  
3% Syrah

**Harvest:** Hand-picked; from the beginning of September to the end of October. Age of vines: Grenache up to 60 years old and Syrah from 10 to 15 years old. Clay and granite soils, on terraces. Altitude: from 150m to 450m.

**Winemaking:** Maceration for 20 days. Alcoholic fermentation in stainless steel vats at controlled temperature (27-29°C). The varieties are vinified separately. Malolactic fermentation begins in stainless steel vats and is completed in barrels.

**Aging:** Part of the wine is aged for 9 months in lightly toasted French oak barrels of 1 to 5 years (300l). Subsequent aging in concrete vats for 2 months before bottling.

**Total production:** 28.000 bottles (75cl)

**Analysis:** 14,5 % ABV  
4,8 g/l total acidity  
<1 g/l residual sugar

**Tasting note:** medium ruby with violet shades; very nice glycerin mouthfeel and texture; wild red and black berry flavors, cherry, spices and herbs; well integrated elegant smooth vanilla oaky toasty notes; ripe mouthful and complex on the palate with loads of sweet vibrant fruit; medium to full-bodied with soft and velvet tannins and nicely refreshing finish.

**Food pairing:** Lamb, chicken, pasta or sautéed vegetables pair easily with Lasendal. The versatility of this wine allows us to pair it perfectly with meats and powerful cheeses (with a certain intensity and creaminess).

