

Lasendal

D.O. Montsant

Grape varieties: 85% Garnacha
15% Syrah

Harvest: early September until mid-October. Old bush Garnacha vines up to 60 years old and 10 to 15 years old Syrah. Clay and granite soils on terraces. Altitudes from 150m to 450m.

Vinification: maceration for 8-12 days. Alcoholic fermentation in stainless steel vats at a controlled temperature (27-29°C).

Ageing: part of the wine is aged for 9 months in lightly toasted French oak barrels from 1 to 5 years old (300l). Subsequent ageing in cement tanks for 2 months before bottling.

Producció: 28.000 bottles (0,75L)

Análisis: 14,5 % vol. alcohol
5 g/l (tartaric) acid
<1 g/l residual sugar

Tasting note: On the nose it brings out fragrant aromas of ripe red fruits and some pepperiness. Very Garnacha with ripe smooth cherries, raspberries, and some leafiness as well. On the finish it shows a beautiful integration of the oak with toasty notes and spices from the Syrah. Tannins are ripe and gentle.

Food pairing: Roasted chicken, pasta and roasted vegetables are good companions to Lasendal. Although, regarding its character it can withstand red meat and strong cheeses as well.

