

## Mas Collet

---

**D.O. Montsant | 2021**

**Grape varieties:** 40% Cabernet Sauvignon  
30% red Garnacha  
30% Cariñena

**Harvest:** hand-picked, from the beginning of September to mid-October. Grenache and Carignan from 15 to 30 years and Cabernet Sauvignon from 5 to 20 years. Clay and granite soils. Altitude from 150 to 450 m.

**Winemaking:** Maceration of 21-35 days, the varieties are vinified separately. Fermentation at controlled temperature (26-29°C). Malolactic fermentation begins in stainless steel tanks and is completed in barrels. Naturally cold stabilized, light filtration. Soft fining before bottling.

**Aging:** aged for 9 months in new up to five years old American and French oak barrels. Light and medium toasted; 0/1 racking. After blending aged for 6 months in tank before bottling.

**Production:** 60.000 bottles (75cl) / 1.500 Magnum (150cl)

**Analysis:** 14,5 % vol. alcohol  
5,1 g/l tartaric acid  
1 g/l residual sugar

**Tasting note:** Medium deep red with flecks of violet; ripe cherry flavours; blueberries; smooth, well integrated, oaky, toasty aromas; medium-bodied; fruit-driven; fine ripe sweetness; good acidity; perfectly balanced; round ripe tannins; long, ripe fruit finish

**Food pairing:** Lamb, entrecote, game (partridge, quail, rabbit); pizza, pasta; stews, casseroles, vegetable (*mussaka, ratatouille*), cheeses.

