

Mas Collet

D.O. Montsant

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

Harvest: handpicked; from early September until mid October. 15 to 25 years old Garnacha and Cariñena. 5 to 20 years old Cabernet Sauvignon. Clay and granite soils. 150m to 450m above sea level altitude.

Winemaking: Maceration for 21-35 days, varieties are vinified separately. Fermentation at controlled temperature (26-29°C). Malolactic fermentation begins in stainless steel vats and is completed in barrels.

Ageing: aged for 9 months in medium and lightly toasted American and French oak barrels; aged in vats for 6 months more before bottling.

Production: 100.000 bottles (0.75L)

Analysis: 14,5 % vol. alcohol
4,7 g/l acid (tartaric)
<1 g/l residual sugar

Tasting note: Medium deep red with violet shades. Ripe cherry flavours, blueberries, and smooth well integrated oaky, toasty aromas. Medium body, fruitdriven with fine ripe sweetness. Good acidity keeping a perfectly balanced wine with round ripe tannins. Long ripe fruit finish.

Food pairing: White and red meats are an easy choice to pair nicely with this wine. Roasted vegetables and mushrooms, and pasta with creamy sauce are beautiful companions as well to Mas Collet.

