

Mas Donís Negre (red)

D.O. Montsant

Grape varieties:

- 25% (red) Garnacha
- 20% Cariñena
- 20% Merlot
- 20% Syrah
- 15% Tempranillo

Harvest: hand-picked, early to mid-September.

Winemaking: Controlled fermentation temperature (24^o-28^oC). Malolactic fermentation in stainless steel tanks. Maceration: 6-10 days. The varieties are vinified together. Malolactic fermentation in tank. Cold stabilized, light filtration. Soft fining before bottling

Aging: in stainless tanks, 4 months before bottling.

Total production:

- 30.000 bottles (75cl)

Analysis:

- 14 % vol. Alcohol
- 4,6 g/l acidity (tartaric)
- <1 g/l residual sugar

Tasting note:

Medium ruby with flecks of violet. Lovely perfume of liquor-like cherry and red berries; spicy cake; ripe and complex; medium body; pure fruit seduction and charm; fine finish with ripe soft tannins and nicely refreshing aftertaste.

Food pairing:

Pairs well with appetizers and light dishes such as salads, *pastas* and white meats. Serve slightly chilled.



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