

## *Mas Donís Old Vines*

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### **D.O. Montsant**

### **Varieties:**

- 50% Garnacha
- 30% Cariñena
- 20% Syrah

**Harvest:** Hand-picked, end of September

### **Winemaking:**

Fermentation at controlled temperature (26-28°C), smooth temperature to enhance aromas and a slower fermentation. Varieties vinified separately in stainless steel tanks. Maceration: 10-21 days. Malolactic fermentation in stainless steel tanks.

**Aging:** partly aged in barrels (Cariñena)

**Production:** Approximately 12.000 bottles (75cl)

### **Analysis:**

- 14.5 % vol. Alcohol
- 5,1 g/l (tartaric) acid
- <2 g/l residual sugar

**Tasting note:** Medium ruby with violet shades. On the palate it brings a very nice glycerin mouthfeel, wild red and black berry flavors, cherry, spices, and herbs. Well integrated and elegant smooth vanilla, oaky toasty notes. A ripe mouthful of vibrant fruit with velvet tannins, medium to full bodied with a nice refreshing finish.

**Food pairing:** This wine can hold from the classic cheese plates to the toughest and richest red meats and stews. Lamb, roasted chicken, rice and pastas are really good companions to the Mas Donís Old Vines.

