



## Mas Donís Old Vines

### D.O. Montsant

#### Grape varieties:

- 60% Garnacha
- 40% Cariñena

#### Harvest:

- Handpicked, by the end of September

#### Winemaking:

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

#### Total production:

- Approximately 35.000 bottles (75cl)

#### Analysis:

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

#### Awards and ratings:

- **Wine Advocate 2019:** Mas Donís Old Vines 2017: **91 points**
- **Gilbert & Gaillard 2019:** Mas Donís Old Vines 2017: **GOLD**
- **Jeb Dunnuck, April 2019:** Mas Donís Old Vines 2016: **94 p.** *"The finest vintage of this cuvée to date, the 2016 Mas Donís Old Vines is 85% Garnacha and 15% Syrah that was 70% destemmed and aged primarily in concrete. Tasting like a top Priorat with its beautiful blue fruits, violets, ground pepper, rose petals, and ample minerality, it hits the palate with medium to full-bodied richness, remarkable purity of fruit, and a great, great finish. Almost too good to be true, just pretend you paid more."*

