

Mas Tortó

D.O. Montsant

Grape varieties:

- 35% Cariñena
- 35% Cabernet Sauvignon
- 30% Garnacha

Harvest: Handpicked; from mid September until mid October

Winemaking:

Temperature controlled fermentation (27-29°C; natural yeast).

Maceration: 18-35 days; all varieties were vinified together.

Malolactic fermentation in tank.

Very soft fining before bottling.

Not cold stabilized, light filtration.

After blending aged for 3 months in tank before bottling.

Aging:

12 months in new and one year old French oak barrels, light and medium toasted

Total production: Approximately 5.000 bottles (75cl)

Analysis:

- 15 % vol. Alcohol
- 5 g/l acid (tartaric)
- <1 g/l residual sugar

Tasting note:

Medium red ruby colour. Very ripe cherry aromas with quite some tertiary notes coming along such as plums, leather, and dried fruits. Full body that develops a vanilla and chocolate luscious body and offers a long finish with fresh red berry notes.

Food pairing:

Mas Tortó is a great wine to pair with meat plates such as steaks, lamb and beef casseroles. It can withstand barbeque plates as well and pairs gorgeously with pasta and stewed vegetables.

