

## Mas dels Ponts – Bag in box 3L

**D.O. Montsant**

**Varieties:**

50% Red Garnacha  
30% Cariñena  
10% Cabernet Sauvignon  
10% Syrah

**Vineyards:** 10- to 50-year-old vines

**Soils:** clay and granite, in terraces

**Harvest:** by hand, early September until mid-October  
(1- 1,5 kg/vine).

**Vinification:** fermentation at controlled temperature  
(24-28°C). Malolactic fermentation in vats.

Maceration: 10-12 days. The varieties are vinified  
together. Chemical stabilization and soft filtration.

**Aging:** aging from 9 to 12 months in French oak  
barrels.

**Total production:** 12,000 litres approximately

**Analysis:**

- 14,5% vol. Alcohol
- 4,9 g/l tartaric acid
- <1 g/l residual sugar

**Tasting note:** medium ruby with flecks of violet; lovely perfume of liquor-like cherry and red berries; spicy; ripe and soft; floral; ripe red berries; medium bodied; fruity finish with soft tannins, well balanced freshness, and seductive glycerine sweetness.

