

Mas dels Ponts

Grape varieties:

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

Winemaking:

- Temperature controlled fermentation (22-25°C)
- Varieties vinified together in stainless steel tanks
- Aged from 9 to 12 months in French Oak barrels
- Naturally cold stabilized, light filtration

Total production:

- Approximately 15.000 litres (3 litre bag in box)

Analysis:

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

Tasting note:

- Medium deep red. Ripe dark fruit flavours of blackberries, blueberries, and a smooth oaky body with notes of vanilla and dough. Medium body with soft ripe tannins and a beautiful balance between the fruitiness and the acidity provided.

Food pairing:

- Roasted lamb, barbeque meats, curry plates and roasted vegetables are a great choice for this red wine.

