



Pansal del Calàs

D.O. Montsant

Grape varieties:

- 70% Garnacha negra
- 30% Cariñena

Harvest:

- Handpicked, late October.

Winemaking:

- During fermentation it is halted with the addition of grape alcohol retaining a natural sweetness of 70 g/l.
- Temperature controlled fermentation (27-29°C; indigenous yeast)
- Maceration: 30 days, both varieties are vinified together in stainless steel tanks.
- Not cold stabilized, light filtration

Aging:

- Aged for 15 months in French oak barrels.

Total production:

- Approximately 4.000 bottles (50cl)

Analysis:

- 16.5 % vol. Alcohol
- 5 g/l acidity (tartàric)
- 70 g/l residual sugar

Tasting note:

- This is a very rich wine showcasing a deep dark color due to its concentration. Such concentration is also shown through the wide arrange of notes this delivers on the palate, we are talking about very ripe seductive blackberries, cherries, raspberries, and a jammy tertiary approach on these. Blending nicely with this fruitiness we can find the toasty, coffee, toffee aromas from the oak that are well integrated with the sweetness. Finish is long and the acidity in this full-bodied wine keeps the wine alive with a soft tannic structure.

Food pairing:

- The relatively low sugar level, for a wine of this style, gives freedom to pair this wine with big main courses like roasted beef, game, roasted duck, stews, steaks, oxtail, or foie gras. This is a perfect example of a wine that pairs beautifully with desserts, from dried fruits to the sweetest desserts.

