

## *Pansal del Calàs*

## *DO Montsant*

### Grape sorts:

- 70% Garnacha from very old vines
- 30% Cariñena from very old vines

**Harvest:** Late harvest: mid/end of October. Hand-picked in 20kg boxes, and later hand sorted. Small plots of old Grenache (60-85 years old) and Carignan bush vines (40-85 years old). Terroir: clay, granite; very mineral; two plots of slate. Slopes and terraces. Altitude: 500m

**Winemaking:** On the 7th day we stop the fermentation with the addition of high percentage of rectified grape alcohol retaining a natural sweetness of 70-80 g/l, and fortified up to the 16,5% Alc. Both varieties are vinified together in stainless steel tanks  
Maceration: 30 days. Light filtered.

**Aging:** Minimum of 15 months in new French oak barrels (228l) light and medium toasted. Subsequent aging in stainless steel vats for 3 months before bottling.

**Total production:** Approximately 6000 bottles (50cl.)

### Analysis:

- 16,5% ABV
- 4 g/l total acidity
- 70 g/l residual sugar

**Taste note:** Very dark, with blueish-violet shades and high viscosity; An enormous flavour concentration, based on very ripe seductive dark fruits like roasted aromas of plums, cassis, and dark cherries combined with currant, toasty, coffee, mokka aromas. It shows a perfect harmony of alcohol and lively acidity full-bodied, ripe and rich tannins and a lovely, sweet mouthfeel. The secret of this wine is its perfect sugar balance. It never feels sticky sweet or tiring!

**Food pairing:** main courses like roasted beef, game, roasted duck, stews, steak, oxtail, or smoked foie gras. Also pairs well with any kind of bitter flavours like coffee, nuts, bitter chocolate, smoky, toasty aromas...and fresh and mature cheeses...and simply by itself...or as a good Port with a cigar.

