

Vall del Calàs

D.O. Montsant

Varieties:

- 50% Garnacha tinta
- 50% Cariñena

Harvest: By hand. Picked in the last two weeks of October. Yield: 750 to 1200g per vine

Vinification:

Temperature controlled fermentation (27-29°C; indigenous yeast). Maceration: 14-20 days; all three varieties were vinified separately. Malolactic fermentation in tank. No fining. Not cold stabilized, light filtration.

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

Production: 12.000 bottles (75cl.)

Analysis: 15 % ABV
4,8 g/l tartaric acid
<1 g/l residual sugar

Taste note: Deep ruby red color. Complex aromas of ripe dark fruit, wild herbs, and berries. Showing very spicy on the mouth with some vanilla, dark exotic fruit flavor nuances, intensive and concentrated. Complex but still elegant, perfectly balanced with nicely vibrant acidity. Elegant Glycerin sweetness and a serious ripe tannin structure.

Food pairing: Lamb, entrecote, game (partridge, quail, rabbit); pizza, pasta; stews, casseroles, vegetable (mousaka, ratatouille), cheese.

