



MONTGARNATX

GRAPE VARIETIES: 70% Grenache and 30% Carignan

AGED IN BARRELS: 12 months in French Oak barrels

ALCOHOL VOLUME: 14,00%

ORIGIN: DOQ PRIORAT (Vilella Alta)

PRODUCTION: Around 4.000 bottles per year.

VINEYARD:

Made with grapes from vines planted in 2000 (60%) and old vines from before 1960 (40%) on slate soils. With a yield of no more than 2,000 kg/ha.

Manual collection in small boxes of 15 kg. The harvest is carried out by qualified people who select the good quality grapes on the spot.

ELABORATION:

The fermentation of the de-stemmed grapes is carried out in stainless steel tanks, the majority of which are 1000 kg in capacity, equipped with refrigeration panels to maintain constant temperatures below 26°C.

We macerate for 15 or 20 days before pressing.

The pressing is done in the old model press manually. Being the extraction less than 60%.

TASTING NOTES:

Deep red cherry color. On the nose it is complex and harmonious. Red fruits such as strawberry, wild berries, flowers but after an open time, notes of tobacco, slate and balsamic aromas appear. As well as figs and plums and some touches of cream and caramel, along with cinnamon and licorice. In the mouth it is powerful, extraordinary and elegant. Sweet and even tannins, perfectly balanced, very mineral and fruity. Smooth and persistent finish.

Service Temperature: 16°C

Awards: Robert Parker: 93 points

Wine Enthusiast: 92 points

