

POBLETS DEL MONTSANT red 2015

Grape Varieties:

80% Grenache
10% Carignan
10% Syrah

Analysis :

%vol: 14,38°
AT: 5.6 gr/l
AR: 0.13 gr/l
ph: 3.27
sulfurós total: 88 mg/l



Viticulture and Ageing :

A blend of local grape varieties, Grenache and Carignan, with a touch of Syrah for spice and structure. Grapes are hand-picked from vineyards of 20 to 50 years old vines on varying soil types. Post fermentation maceration for 15 days followed by the malolactic fermentation and 7 months ageing in new French and American oak casks.

Tasting Note :

Visually a bright intense red color with violet tones. Red fruits on the nose evolve to a more spicy, balsamic, toasty character and great freshness. Full and rich in the mouth showing hints of oak and a delightful spiciness. The tannins are present but not overbearing. A delightful, elegant Montsant with a fresh and persistent finish.

Production : 10879 bottles.

