



MONTRESOR

GRAPE VARIETIES: 90% Garnacha and 10% Carignan

AGED IN BARRELS: 8 months in French Oak barrels

ALCOHOL VOLUME: 14,50%

ORIGIN: DOQ PRIORAT (Vilella Alta)

PRODUCTION: Around 2.000 bottles per year occasionally.

VINEYARD:

Made with grapes from very old mountain vineyards approximately 50 years old on slate soils. With a yield of less than 1000 kg/ha.

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

ELABORATION:

The fermentation of destemmed grapes is carried out in stainless steel tanks, most of which have a capacity of 1000 kg, equipped with cooling panels to maintain constant temperatures below 26°C.

We macerate for 15 or 20 days before pressing.

The pressing is done manually in an old model press. The extraction being less than 60%.

TASTING NOTES:

It is a ruby red wine with brick reflections, clean and bright. On the nose, in the still glass, its aromas of elegant old leather aging and slightly musky background stand out, which when oxygenated give way to liquor notes of very ripe red fruit (plum) and tea leaf, with a pleasant palate, its entry is very soft and fluid. With a very lively acidity, unctuous, its passage in the mouth is full, with mature and solid tannin. With a good retronasal where the notes of clove and very ripe red fruit stand out, with a warm, harmonious and good length finish.

Service Temperature: 16°C

[CARTOIXA DE MONTSALVAT](#)



