



# Montevicor

## RED WINE GARNACHA

### GROWING AND HARVESTING NOTES:

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**Harvest Qualification:** 2013 Excellent  
**Harvest dates:** 19 October

**Description:** *The 2013 harvest experienced heavy rains during the spring and later brought some frosts. The ripening cycle was aided by intense heat, resulting in a harvest of a great quality.*

### WINEMAKING NOTES

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**Grape Varieties:** Garnacha  
**Maturity in oak barrel:** - 4-6 month  
**Maturity in bottle:** - Minimum 6 meses

**Vinification:** *The grapes of the best quality, after the process by which the stalks and seeds of the grapes are removed from them, they go to the pressing process to get the must of the grapes, then are fermented at 25° C in stainless steel vats and have a maceration time of 2 to 5 days.  
Then the wine was removed from the original vat to another, where it ages for 20 days with its natural lees.*

### TASTING NOTES

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*This wine is a deep cherry red colour with violet touches.  
Intense aromas of ripe red fruits. On the palate it is generous, harmonious and sumptuous, filled with red fruits and soft.*

**Serve at** 16 – 18° C  
**Advisable dishes:** Will go especially well with red meats, poultry, stews and cheeses.  
**Aging potential** It will evolve favourably in bottle during the next 5 years.

