



Montervicor

RED WINE GARNACHA OLD VINES

GROWING AND HARVESTING NOTES:

Harvest Qualification: 2011 Excellent
Harvest dates: Garnacha. 20 October.

Description: *The 08 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

Grape Varieties: -Made from 70-100 year old Garnacha vines
Maturity in oak barrel: - 10-15 meses
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 20° 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. After the pressing process and natural filtering, the malolactic fermentation was made into oak wood casks. Finally, the wine was put into oak wood casks to repose there for 3 months, to be bottled afterwards without any sort of stabilization. Due to this natural winemaking process and evolution, it is possible to find some sediment

TASTING NOTES

This wine is a deep cherry red colour with violet touches. Intense and complex aroma, with generous ripe red fruits, blackberries, redcurrants and violets. There are also balsamic aromas, soft smoky and chocolate traces coming from a brief stay in lees. In the mouth it is full-bodied and meaty, with prominent ripe tannins of great quality. The wine is in perfect balance, with slight acidity that give the necessary freshness so significant for a wine with high alcoholic grading. Its finish and aftertaste is extremely long and pleasant.

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

