



Designation of Origin

Montsant

Vintage

2020

Varietals

Garnatxa Negra (80%), Samsó (20%).

Winemaking

Medium maceration and fermentation done in a temperature controlled at 24°C. The aging consists of 12 months in wood.



GR 65-5

“ The GR 65-5 path is the name that has when it passes through Catalonia. A journey that leads to the Parc Natural de la Serra del Montsant which perfectly nurtures this Montsant wine. ”

Delfí Sanahuja. Winemaker.

Tasting Note

Intense cherry color

Very intense aroma, with red fruits and spices.

On the palate it is very well balanced, oily and fresh.

It is a complex wine, long and pleasant as a whole, with a strong personality of the Montsant wine style.

Analysis

ABV: 14 %.

Free SO₂: 25 mg/l.

SO₂ total: 90 mg/l.

Total acidity: 3.30 g/l (s.a.).

Volatile acidity: 0.51 g/l (a.ac.).

Residual sugar: 0.30 g/l.