

CASTILLO DE MONSERAN

Carinena Old Vines



WINEMAKING NOTES

50 years old bush vines high altitude & stony soils.

We selected vineyards from 2 areas : the lower altitude vineyards, for structure & ripe fruit flavor.

The high altitude vineyards (600-700m) located in the heart of mountain ranges, giving a cooler growing season producing more fruit flavors.

Classical vinification at lower temperatures with 12 months barrel ageing malolactic fermentation unfiltered to preserve tannin structure & purity.

TASTING NOTES

The wine has a dark red color. Aromatically intense, great complexity of a Spanish red. Black fruit aromas with tones of pepper & spice. The texture is lush; soft lingering tannins with flavors of plum and brambles.

FOOD STYLE

To be served with all meat dishes marinated or cooked, pasta dishes & perhaps best after a meal.

Grape variety	100% Carinena
Region	Carinena, Spain
Oak maturation	12 months
Cellaring potential	12 months
Alcohol	15%
Average of vine	50 years old

