

CASTILLO DE MONSERAN

Garnacha



WINEMAKING NOTES

Located vineyards with low yields producing ripe and concentrated Garnacha are harvested at full ripeness to ensure softness. The majority of the selected vineyards are bush vines. Parcels are fermented using a variety of techniques to preserve the characters of the terroir in the final wine and to produce a "New World" style Garnacha bursting with fresh fruit. Bottled within one year of production and designed for youthful consumption, but has capacity to age beautifully.

TASTING NOTES

Dark red color, intense plum, damson aromas almost blackberry. Soft lush palate, rich flavors of dark fruit. The tannins are present without being firm.

FOOD STYLE

A great wine for tomato based pasta dishes, cold cut platters and mixed tapas.

Grape variety	100% Garnacha
Region	DO Carinena, Aragon- Spain
Oak maturation	Nil
Cellaring potential	Enjoy now
Alcohol	12.5 %
Acidity	3.1 g/L
PH	3.6
Residual sugar	2.5 g/L
Vine age	30 years
Density	4000 vines/ Ha
Harvest	Hand machine

