

CASTILLO DE MONSERAN

Garnacha Old Vine



WINEMAKING NOTES

30 years old bush vines high altitude & stony soils.

We selected vineyards from 2 areas : the lower & the high altitude vineyards (600-700m), giving both a cooler growing season to producing structure & more fruit flavors. The average yield is of 4 tons/hectare which is very low, as we selected mainly bushes vines on stony soils (either alluvial or glacial deposits). The grapes were manually picked then cold macerated for 72 hours before alcoholic fermentation. To ensure softness while having sufficient tannins, the wines are pressed before the end of fermentation. The wines are then aged in barrels of French oak for minimum 12 months.

TASTING NOTES

The wine has a medium to deep red color. Aromatically, intense great complexity of a Spanish red. Smoky, red fruits (red currant, strawberry) with tones of vanilla & spice.

FOOD STYLE

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

Grape variety	100% Garnacha
Region	Cariñena, Spain
Oak maturation	12 months
Cellaring potential	12 months
Alcohol	15%
Residual sugar	1 g/L

