

Costers del Gravet

D.O. Montsant | Vintage 2020

Varieties:

35% Garnacha
33% Cabernet Sauvignon
32% Cariñena

Harvest: Handpicked. Harvest from mid-September until mid-October. Vines' age: 40-75 years old Garnacha and Cariñena, 15-25 years old Cabernet Sauvignon. Soil: clay, granite, several plots of slate. *Costers* means "terraces, slopes".

Vinification: Maceration: 14-21 days; all varieties were vinified separately. Malolactic fermentation in tank. Very soft fining before bottling. Not cold stabilized, light filtration. After blended, aged for 3 months in vats before bottling.

Aging: 12 months in new and one year old French oak barrels, light and medium toasted.

Production: 20.000 bottles (75cl.)

Analysis: 14,5 % ABV
4,9 g/l tartaric acid
<1 g/l residual sugar

Taste note: Deep red ruby colour. Complex aromas of ripe cherry, plums, small black berries and vanilla, smoky, toasty oak flavors. Full bodied with soft tannins, wonderful fresh acidity; fine Glycerin sweetness; good length.

Food pairing: Lamb, entrecote, game (partridge, quail, rabbit); pizza, pasta; stews, casseroles, vegetable (moussaka, ratatouille), cheese.

