

## Description

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The character of Bruberry is given by its grapes, which origin is in the northern area, that is also the freshest of the DO Montsant.

*Varieties:* 80% Grenache, 11% Syrah, 9% Carignan.

*Harvest:* Hand harvest in small cases.

*Winemaking:* Temperature controlled fermentation and short maceration of the grapes during 14-18 days

*Ageing:* In stainless steel tanks and cement the wine ages on the lees

*Climatology of 2015:* It has been a proper vintage for the quality of the grapes, thanks to the rainfall during spring and a dry and warm summer. Vintage 2015 stands out for its aromatic potential and a different phenolic ripeness depending on grape variety and vineyard.

## Viticulture

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Grapes come from the northern area of the DO Montsant. Carignan comes from Cornudella and grenache from La Figuera, vineyards of almost 700 m of altitude. Vineyards are around 25 years, gobelet trained, and reduced production. High density per hectare with one meter between rows and 2 meters between vines. Climate of the area is Mediterranean with hints of continental characteristics, offering the wine a good acidity level.

## Technical Info

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Alcohol: 14.50 %vol

Total Acidity: 4.4 g/L

pH: 3.65

Volatile Acidity: 0.58 g/L

Total Sulfur Dioxide: 37 mg/L

## Tasting Notes

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Deep color crimson, clear and bright. It is a very floral vintage with notes of wild red fruits. Balanced with balsamic notes and soft spices. Elegant, dominated in the mouth for a permanent freshness and soft tannins.



*Bottle*

750 mL



*Case*

6 bot.