

Description

Brunus 2014 marks new directions for the Montsant DO, distinguished by its subtlety and freshness.

Varieties: 56% Cariñena, 44% Garnacha.

Harvest: Hand harvest in small cases of 16 Kg

Winemaking: Temperature controlled fermentation *and maceration of the grapes during 18-22 days.*

Ageing: 12 months ageing in French oak, only first and second year barrels. Bottled in August 2016.

Climatology of 2014: The beginning of the harvest start with a great and optimum conditions of quality and quantity. However, because of the excessive rain of September and October we harvested faster to prevent diseases in the vineyard.

Winemaking

Grapes coming from small plots of land, "petit-crus" of outstanding quality. A variety of soil types (clayey, chalky, sandy), orientations and altitudes that form a diverse and personality-rich selection of unique terroirs. Old vines (25-50 years) of very reduced production predominate here in an area a slightly more than 20 hectares. They are planted in high density using individual goblet vine formation with narrow frames of 1 by 2 meters.

The climatology of the area (Masroig, Molar, Capçanes, Marçà) is purely Mediterranean, with slight Continental characteristics in those vineyards located in the north and at the highest elevations of the D.O. (700 to 800 meters) in Cornudella.

Technical Info

Volatile Acidity: 0.51 g/L

Alcohol Content: 14.5 % vol.

Total Acidity: 5.1 g/L

pH: 3.39

Total SO₂: 85 mg/L

Tasting Notes

Dark red with brilliant edges. Spring flower aromas with mineral and blueberries notes. Subtlety and intensity balanced tanins with soft spicy notes.



Bottles

750 /500 /1500 mL



Case

6 bot/6 bot/6bot