

Description

Santbru 2014 is the mainstay of the winery Portal del Montsant. It's marked by the characteristics of the personality of the old carignan, more than 50 years old.

Varieties: 85% Carignan, 15% Grenache.

Harvest: Hand harvest in 16 Kg small cases during October.

Winemaking: Controlled temperature fermentation and maceration of the grapes during 20-30 days, making the extraction a little bit easier with smooth "pigeages".

Ageing: wines of each estate went through a separately ageing process of 14 months in french oak barrels and wine was bottled in July 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.

Viticulture

Grapes with origin in various small crus of extraordinary quality and clayey/chalky soils. Predominant of old carignan, more than 50 years old, Gobelet conduction system and very low production. Plantation density is high with 1 meter between rows and 2 meters between vines.

Mediterranean climate in the area (Masroig, Marçà, Capçanes, El Molar) with some continental characteristics in the vineyards located in the northern part and at 700-800 meters of altitude (Cornudella).

Technical Info

Alcohol: 14.5% vol.

Total Acidity: 5.3 g/L

Volatile Acidity: 0.62 g/L

pH: 3.34

Tasting notes

Purple black with a bluish edge and well-formed tears. Fresh red fruits and Asian spices. Elegant structure and harmonic acidity. It is a mineral wine, fresher and more aromatic than usual, with smooth and juicy tannins.



Bottle

750 ml
1500/3000/5000 ml



Case

6 bot.
1 bot.