

Estones Vins

mon+**sant**
DENOMINACIÓ D'ORIGEN

Estones GS

D.O. Montsant

Varieties: 70% Grenache, 30% Carignan (Samson)

Alcohol: 14.5%

Acidity: 5.1 g/l

Sugars: 0.10 g/l

Soil: Slate and clay limestone

Harvest: 2016

Production: 4.174 bottles of 0,75 cl.

Grape harvest and vinification:

Manual harvest in 20kg boxes.

After going through accurate selection, the Grenache has been macerated and fermented in stainless tanks for 21 days, and 25 days the Carignan,

Aged during 14 months in French oak barrels (Grenache) and American oak barrels (Carignan), with maloactic fermentation in the same barrels.

It is stabilized in cold and softly filtered before bottled.

Tasting:

Deep black cherry color with good concentration and tinted tear.

The sense of smell is shy and soft at the beginning and needs to be in the glass for few minutes to show its full potential.

It is fruity in mouth with notes of ripe berries, plums and strawberry with a hint of spice and balsamic notes, with a licorice background.

It has remarkable mineral notes and a soft and slow entry with fresh and well-balanced acidity.

The fruity perception and the aging notes are subtly mixed. It is bold and tantalizing, and has mature tannin. It has a long and persistent aftertaste, and it is in this moment when its elegant mineral notes stand out.

Wine-pairing:

Based on its good structure and complexity, Estones is ideal for meat dishes such as pork, lamb, beef, and a wide variety of stew meats.

