

Estones Vins

mon+sant
DENOMINACIÓ D'ORIGEN

Set tota la vida (Estones de Mishima)

D.O. Montsant

Varieties: Grenache, Syrah and Carignan (Samson)

Alcohol: 14%

Acidity: 5,2 g/l

Sugars: 0,5 g/l

Soil: Red clay & "panal"

Harvest: 2018

Production: 5.300 bottles of 0,75 cl.

Grape harvest and vinification:

Manual harvesting in 20 kg boxes. Maceration and fermentation in stainless steel tanks. Aged for 7 months in French and American oak barrels.

Malolactic fermentation in barrels. It is stabilized in cold and softly filtered before bottled.

Tasting:

This is a medium-high layer red wine, clean and bright, with good tear formation, cherry-colored with purple edging. Its predominant aromas are of red fruits such as strawberry, cherry and plum, with a slightly balsamic background and subtle aging notes, toast, incense and vanilla.

It is soft on the palate, with fresh and balanced acidity, where the fruits and aging notes are subtly mixed. Its tannin is soft.

Wine-pairing:

Being a medium-aged wine with predominance of fresh fruits and with a good level of acidity, it makes it a very versatile wine perfect to be combined with soft poultry meats, rabbit and pork. Also, with greasy fish and pasta.

Musical pairing:

We recommend tasting the wine listening to the song "Qui n'ha begut" from the album "Set Tota la Vida".

From the synergy between the music band Mishima and Estones Wines, "Estones de Mishima Set Tota la Vida" was born with the intention of being a cheerful and friendly wine that invites you to have a great time while sharing it with friends and good company.

