

Estones Vins

mon+sant
DENOMINACIÓ D'ORIGEN

Petites Estones Negre

D.O. Montsant

Varieties: 90% Grenache, 10% Carignan or Samson.

Alcohol: 14%

Acidity: 4,7 g/l

Sugars: 0,5 g/l

Soil: Red clay & "panal"

Harvest: 2019

Production: 40.000 bottles of 0,75 cl.

Grape harvest and vinification:

Manual harvest in 20 kg boxes. After going through accurate selection, it has macerated and fermented in stainless tanks during 16 days the Grenache, and 22 days the Carignan. It does its malolactic fermentation in stainless tanks.

Aged during seven months in French and American oak barrels. Barrels are of second and third year. It is stabilized in cold and softly filtered before bottled.

Tasting:

Medium layer red wine with cherry color and red borders. Good tear formation, clean and bright.

The sense of smell is predominant with primary aromas where red fruits stand out. Strawberry, cherry and raspberry mix together with a soft roasted and spicy touch, with light balsamic notes; eucalyptus and white pepper.

It is soft in mouth, lightly fruity, and fresh. Good acidity and predominance of fresh fruit where strawberry and raspberry are predominant. It is complex and changing and while the wine opens up, the notes of ripe plum start having prominence. It has a long aftertaste that brings back the fresh fruit perceptions.

Wine-pairing:

Based on its freshness, it is ideal for pairing patés, creamy cheeses of raw milk, fatty fish, stew meats (beef, rabbit, chicken, etc.). The fresh influences of Petites.

Estones balances spices, lactic products, and meals sauces.

Enjoying Petites Estones Red means enjoying little big moments.

