

Estones Vins

mon+**sant**
DENOMINACIÓ D'ORIGEN

Terces negre (Magnum)

D.O. Montsant

Varieties: Grenache and Carignan (Samson)

Alcohol: 14%

Acidity: 6,0 g/l

Sugars: 0,5 g/l

Soil: 0,10 g/l

Harvest: 2014

Production: 164 bottles of 1,5 liters

A treasure:

With the three best barrels from the 2014 harvest, this exclusive wine has been made in magnum format, 1.5 liters bottles. Terces magnum is the result of a special blend selected from the three best wines of our cellar.

After making this coupage, we have only produced 164 magnum bottles.

Grape harvest and vinification:

Manual harvest in 20 kg 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 24 months in French oak barrels (Grenache) and American oak barrels (Carignan), with maloactic fermentation in the same barrels.

It is stabilized in cold stainless containers and softly filtered before bottled.

Tasting:

Terces has deep black cherry color with good concentration.

At the beginning it is a bit shy on the nose and would need some time to show its potential. Fruity notes as ripe berries, prunes, with a hint of spice and balsamic. It also has a remarkable mineral note of slate and clay limestone soil.

On the palate, the attack is subtle and its acidity is well balanced. The note of red fruit and toast of aging oak, makes a beautiful harmony. Tannin is smooth, fruity and corpulent and its finish is long and elegant.

Wine-pairing:

Based on its good structure and complexity Terces 2014 is ideal for meat dishes such as pork, lamb, beef, and a wide variety of stew meats.

