



## Mas Collet

### D.O. Montsant

#### Grape varieties:

- 40% Cariñena
- 30% Garnacha
- 30% Cabernet Sauvignon

#### Harvest:

- Manual; from early September until mid October

#### Winemaking:

- Temperature controlled fermentation (26-29°C)
- All varieties were vinified separately in stainless steel tanks
- Maceration: 8-20 days
- Malo-lactic fermentation in tank
- Naturally cold stabilized, light filtration
- Soft fining before bottling

#### Ageing:

- 9 month aged in new up to five years old American and French oak barrels light and medium toasted
- After blending aged for 6 months in tank before bottling

#### Total production:

- Approximately 100.000 bottles (75cl)

#### Analysis:

- 14,5 % vol. Alcohol
- 5 g/l acid (tartaric)
- <2 g/l residual sugar

#### Tasting note:

- Medium deep red with flucks of violet. Ripe cherry flavours, blueberries and smooth well integrated oaky, toasty aromas. Medium body, fruitdriven with fine ripe sweetness. Good acidity keeping a perfectly balanced wine with round ripe tannins. Long ripefruit finish.

#### Food pairing:

- Lamb, entrecote, game (partridge, quail, rabbit); pizza, pasta; stews, casseroles, vegetable (mussaka, ratatouille), cheese.

