

## Jaspi Negre 2018

*Red wine with some aging, DO Montsant*



### Wine Description:

Red wine from DO Montsant, made from grapes deriving from a range of diverse soil types. Made to please an ample majority: friendly and with a marked personality. Ripe red and black fruits, herbaceous notes, as well as spice, with soft velvety tannins for structure. A powerful wine that is well structured, yet approachable. Emblematic of DO Montsant.

### Tasting Note:

**Color:** Medium ruby.

**Nose:** Penetrating mix of ripe red and black berries, with a touch of spice (anise). The barrel is present in both the nose and palate, adding complexity without reducing the wine's essence.

**Palate:** Robust, structured and textured. Pomegranate, strawberry, bitter chocolate, ash, thyme and cardamom. Soft, present tannins. Lengthy notes of berry fruits. Intense and spicy. Persistent.

### Food pairing:

**The perfect match:** Peas with blood sausage and artichoke hearts

**Solid pairings:** white and red meats, game, spicy dishes, pasta, hearty salads, cheeses.

**Surprising hits:** Escalivada, Caesar Salad, Haba beans a la Catalana, sardines a la planxa, roasted lamb, beef carpaccio, aged steak cuts, ewe cheese, grilled wild mushrooms, potato tortilla, salted fish, stuffed abergine, stewed rice dishes.

### Music Matches:

*Arrival of The Birds* by The Cinematic Orchestra

### Technical data

**Blend** 45% Grenache – 40-90 year-old vines  
25% Carignan – 40-80 year-old vines  
15% Syrah – 15-30 year-old vines  
15% Cabernet Sauvignon – 15-30 year-old vines

**Soils** Red clay, limestone and slate – vineyards in eco conversion.

**Climate** Mediterranean, dry hot summers. Annual rainfall of 450 mm.

**Ageing:** 3 months in French and American oak barrels + 1 year in underground concrete tanks.

**Alcohol** 14,50% **Sugars** 0,80 g/l **Acidity** 5.2 g/l **pH** 3.44

**Production** 55.000 bottles **Serving temperature at** 16° C

**Packaging** Burgundy bottle of 75cl served in cardboard cases of 6 bottles.

### Label

Illustration by Oriol Malet. The feminine figure expresses sensitivity and the strength of a Mediterranean character. The upper part is a red cloud, representing red and black berry fruits, as well as freshness. Jaspi Negre is the Catalan name for the mineral Jade, and a name which transmits the minerality inherent in the wine.