

D.O. Penedès

APPELLATION OF ORIGIN

MONT-VERDÚ

OAK AGED



• *Terrain & Winemaking*

Red wine made from a selection of the most typical red varieties of the Penedès: Tempranillo, Garnacha and Carignan. The grapes are harvested during the month of September at their optimum maturity, individually by variety. After manual selection as they enter the cellar, they are destemmed and pressed, then fermented for a period of 15-20 days at controlled temperature on their skins, ideal for the extraction of color and tannins.

After the fermentation and maceration, the wine is transferred to another deposit where for malo-lactic fermentation. At this moment the coupage is blended, to obtain a well structured and balanced wine. The final wine is aged in oak barrels for at least 6 months, and then bottled.

• *For the consumer*

Honest, frank, with good structure and pleasing to the palate. Well balanced, which allows for easy pairing with a variety of dishes, from pasta or rice to all kinds of vegetables and meats (poultry, pork, lamb).

Serving temperature: Between 61° and 68°F (16-20°C).

• *Tasting notes*

Intense cherry color, garnet rim.

Elegant aroma with notes of ripe red fruits combined with spicy and smoky notes from the barrel ageing.

On the palate it is silky, with good balance, emphasizing the harmony between the nuances of fruit and the well-integrated notes of oak.