

D.O. PENEDES

APPELLATION OF ORIGIN

MONT-VERDÚ

JOVEN (YOUNG)



• *Terrain & Winemaking*

A young red wine with a Tempranillo base (70% minimum) complemented with Merlot to provide complexity. Made with grapes from vineyards located between the upper and central areas of DO Penedés. Harvested at the end of September, hand-selected for quality control at the winery, destemmed, and left to cool in stainless-steel tanks.

The fermentation takes place at a temperature of 77°F and the must is allowed to macerate in contact with the skins for about 5-6 days, at which time they are pumped-over and pressing takes place, followed by further fermentation. The wine completes the fermentation cycle without contact with the skins, to obtain a fresher wine, more aromatic and with good tannins. Thereafter it is transferred to new tanks for the malolactic fermentation.

• *For the consumer*

The flavor explodes harmoniously in the mouth. Suitable at any time of day as an aperitif, or with any Asian or Mediterranean recipe. Ideal to consume every day of the week.

Serving temperature: Between 60° and 65°F (16-18°C).

• *Tasting notes*

Bright intense cherry color, violet trim.

Aromas of good intensity, with delicate notes of red fruit and dark berries of the forest. In the mouth it has a good volume, it is silky, with polished tannins and lots of nuances.