

El Senat del Montsant

VINTAGE: 2018

TYPE OF WINE: Red wine

DO: Montsant

GRAPE VARIETIES: Garnacha, Cariñena and Syrah

WINEMAKING

Number of days of skin contact: 8-10 days

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 1 week

Fermentation temperature: 26°C

Ageing: Approximately 40% of the wine was barrel aged in French oak for 8 months

Bottling month: May of 2019

TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.54

Total acidity: 4.9 g/L (tartaric a.)

Residual sugar: 0.5 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 3 years

AVAILABLE FORMATS

75 cl

TASTING NOTES

Luminous dark ruby red. Intense black fruit aroma (cherry jam) with echoes of ripe fig coming through, and a characteristic terroir-imparted mineral nuance. Seductive on the palate, with rich, juicy fruit extract, deep and persistent. A wine with personality.

SERVING SUGGESTIONS

The wine expresses the essence of its place of origin and pairs beautifully with Mediterranean cuisine. Great with meat, from a simple mixed grill to all types of charcuterie. Excellent with medium-aged sheep cheeses. Serve at 16–18°C.

LEGACY

El Senat expresses the culture and philosophy of life that define a region known for its long winemaking tradition. It is a tribute to the people who have made viticulture their life, because it is a calling that comes from the soul: they love the vineyard, they believe in what they do, and they refuse to abandon the land and the craft handed down over generations. The wine embodies the identity of the Montsant, made from select old-vine Garnacha and Cariñena.



El Senat del Montsant

TERROIR

Weather conditions

Climate conditions in 2018 were within normal range, with a rather mild summer, which delayed the harvest somewhat compared to previous years. Rainfall was slightly more abundant, especially during the vegetative cycle, but conditions were dry during the summer and harvest, which resulted in high-quality grapes.