

El Senat del Montsant

VINTAGE: 2020

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

Length of alcoholic fermentation: 1 week

Fermentation temperature: 24°C

Ageing: Approximately 30% of the wine was barrel aged in French oak for 8 months

Bottling month: July of 2021

TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.70

Total acidity: 4.5 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 años

AVAILABLE FORMATS

75 cl

TASTING NOTES

Ruby-coloured with cherry highlights. Pleasant aroma of red berries (raspberry) with vegetative notes (vine shoots) and the exquisite scent of Mediterranean woodland undergrowth. Warm and silky, the wine unfolds clean and supple across the palate; expressive and straightforward.

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.



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TERROIR

Weather conditions

Overall, this was a rainy year with relatively mild temperatures. After a rather dry winter with mild temperatures, the spring was very rainy and warm, causing significant outbreaks of downy mildew in certain areas that affected crop production. The summer was drier with moderate temperatures and a few heat spikes in July. Under these conditions, early-ripening varieties were noticeably ahead of schedule, whereas late-ripening ones were less affected. Even though the grapes ripened faster, the harvests were in good condition overall, making it possible to produce fresh, balanced wines.