



CELLER DE L'ERA

DO Montsant



BRI DEL CELLER DE L'ERA

©

CELLER DE L'ERA- MAS DE LES MORERES

Cornudella de Montsant (Priorat)

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BRI 2011

Wine Appellation: DO Montsant

A.b.v.: 13.5%.

Type of soil: clay, slimes, slate "licorella"

Altitude: 400 meters

Grape varieties: Red Grenache 53%, Carignan 29%, Cabernet Sauvignon 18%.

Vintage: 2011.

Ageing: aged in French oak barrels for 12 months.

Winemaker: Jordi Torrella

Annual production limited 4,382 bottles selected from the best harvest in 2011



VITICULTURE:

Our winery has been bringing ancient vineyards back into production since 2001. We are working carefully with indigenous grape varieties, which are well adapted to this area's soil and microclimates (the secret of this region's uniqueness).

The wines from Celler de l'Era are certified as organic by the *Catalan Council of Organic Agricultural Production (CCPAE)* and it is recognized by the ISO 14001:04 Environmental Management System certification.

WINEMAKING:

Our wines are made with grapes grown in our own vineyards which are manually harvested in 10-15 kg boxes. Our grapes are then rigorously sorted on a vibrating sorting table. Each variety is fermented separately in stainless steel vats and then aged in 225 l French oak barrels (*Q. Petrea*), which are fine-grained and lightly toasted. Bottled: August 2011

TASTING:

COLOUR: cherry red color with a deep purple robe.

NOSE: good balance of acidity and toasty notes.

PALATE: this wine displays a powerful palate which is both fresh and mouth-watering. This is followed by a lingering finish with toasty notes and sweet tannins.

SERVING TIPS:

Food & Wine Pairing: great with rice dishes (especially rice with meat, mushrooms, foie gras...) and slow-cooked meats or stews.



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ACKNOWLEDGEMENTS:

INTERNATIONAL WINE CHALLENGE (IWC) 2014: bronze medal

JANCIS ROBINSON report: rated 17/20 "Superior"

PEÑIN GUIDE 2014 / 2015: 91 points ★ ★ ★ ★ ★

CATALAN WINES GUIDE 2014 / 2017: 9.16 / 9.37

