



CELLER DE L'ERA
DO Montsant



CELLER DE L'ERA- MAS DE LES MORERES
Cornudella de Montsant (Priorat)
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BRI 2014

Wine Appellation: DO Montsant.

A.b.v. (% vol): 14

Grape varieties: Red Grenache, Syrah, Carignan, Merlot and Cabernet Sauvignon.

Vintage: 2014.

Ageing: 12 months in French oak barrels.

Winemaker: Joan Asens.

Annual production limited to 18,000 bottles.

VITICULTURE:

Since 2001 we are working carefully with indigenous grape varieties, which are well adapted to this area's soil and microclimates. Our vines are grown in slate soil located between 1500 and 1800 feet, that enhance the nutrients concentration giving the wine a singular minerality.

Our wines 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 from our own vineyards which are manually harvested. The grapes are rigorously separated on a vibrating sorting table. Each variety is fermented individually in stainless steel vats. The fermentation is produced spontaneously with wild yeasts and skin maceration. The malolactic fermentation is also spontaneous and is produced partially in tank and in barrel. Finally the wine is aged in 225 l French oak barrels, which are fine-grained and lightly toasted.

Bottled: July 2016.

TASTING:

COLOUR: Cherry red color with a deep purple robe.

NOSE: Complex, notes of black fruit, fresh mint and petals of violet flowers, very intense and long.

PALATE: Powerful in its path, fresh and pleasant mouth. Structured tannins, already partly polished, but subtly present in wine, making you endure taste at our palate.

SERVICE RECOMMENDATION: Consume between 14°C - 16°C

Food & wine pairing: Great with rice dishes (specially rice with meat, mushrooms or foie gras) and slow-cooked meats or stews.



BRI DEL CELLER DE L'ERA

