



CELLER DE L'ERA  
DO Montsant



CELLER DE L'ERA- MAS DE LES MORERES  
Cornudella de Montsant (Priorat)  
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# BRI BLANC DE NEGRE 2018

**Wine Appellation:** DO Montsant  
**Surface in Ha / vineyard:** 2.0  
**Type of soil:** clay, slimes, slate "licorella"  
**Altitude:** 400 meters  
**A.b.v. (%vol):** 12.5  
**Grape varieties:** red Grenache 100 %  
**Vintage:** 2018  
**Winemaker:** Joan Asens  
**Production:** 1.836 bottles

## VITICULTURE:

Since 2001 we are working carefully with grape varieties that 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 wines 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:

Grapes are from the vineyards of Mas de les Moreres, which are manually harvested and selected in 15 Kg boxes. Grapes are rigorously sorted and saignée to ensure the minimum colour. Juice ferments in stainless steel tanks at 20°C. This wine clarifies and stabilizes spontaneously by the winter low temperatures. Very soft filtration to remove any particles trying to take part the minimum possible to obtain the best aromas.

## TASTING NOTES:

COLOUR: Yellow-gold, with steely shades.

NOSE: Citrus notes, fruity and white flowers, remember the lilies, scented.

PALATE: fresh taste with volume, long and fragrant.

**SERVICE RECOMMENDATION:** Consume between 8°C - 10°C

## FOOD AND WINE PAIRING:

Combine very well with creamy cured cheeses, seafood cooked without many species, blue fish; rice with mushrooms and poultry.

