



CELLER DE L'ERA
DO Montsant



CELLER DE L'ERA- MAS DE LES MORERES
Cornudella de Montsant (Priorat)
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BRI GARNATXA - SYRAH 2015

Wine Appellation: DO Montsant.

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

Grape varieties: Red Grenache 80 % and Syrah 20 %.

Vintage: 2015.

Winemaker: Joan Asens.

Annual production limited to 800 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 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:

The wine is made with grapes from our own vineyards, which are manually harvested in 10-15kg boxes. Our grapes are then rigorously selected on a vibrating sorting table. Initially we make a short maceration to give rosé colour before the pressing. It is followed by a natural fermentation in stainless steel tanks that is produced spontaneously with wild yeasts. The malolactic fermentation is also spontaneous and is produced partially in tank and in barrel. Finally we obtain a complex and fresh Mediterranean rosé that is able to be aged for a few years with the purpose to obtain tertiary aromas.

TASTING:

COLOUR: Bright, middle layer with reds mainly.

AROMA: Intense and complex. With the domain of strawberries and rose petals

PALATE: Dense, greedy and fresh wine. It shows the power of our vineyards with low yields. A rosé wine that can be drunk this year, but also enjoyable for more one year.

FOOD & WINE PAIRING: Excellent with fish rice, sausage, pasta, poultry, blue fish and creamy cheeses.

ACKNOWLEDGEMENTS:

CATALAN WINES GUIDE 2017: 9.13

