



CELLER DE L'ERA
DO Montsant

CELLER DE L'ERA- MAS DE LES MORERES
Cornudella de Montsant (Priorat)
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CISCU 2017



Wine Appellation: DO Montsant

A.b.v.: 13.5%.

Grape varieties: Red Grenache 51%, Carignan 40%, Syrah 9%.

Vintage: 2017.

Ageing: aged in French oak barrels for 6 months.

Winemaker: Joan Asens

Annual production limited to 4.850 bottles.

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 PROCESS:

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: February 2019

TASTING NOTES:

COLOUR: wine with medium intense red, vivid and bright red.

NOSE: complex aromas and touches of red fruits and licorice.

PALATE: agile tast, mineral, fresh and easy to drink.

SERVICE RECOMMENDATION: Consume between 12°C - 14°C

SERVING TIPS:

Food & Wine Pairing: appetizers, light meats.