



CELLER DE L'ERA
DO Montsant



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

Wine Appellation: DO Montsant.

A.b.v. (% vol): 13,5

Grape varieties: Red Grenache, Syrah and Carignan.

Vintage: 2015.

Ageing: 12 months in French oak barrels.

Winemaker: Joan Asens.

Annual production: limited to 18,000 bottles.

Bottled: July 2017

VITICULTURE:

Since 2011 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 has obtained the ISO 14001:04 Environmental Management System certification.

WINEMAKING PROCESS:

Our wines are made with grapes from our own vineyards which are harvested by hand. 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.

TASTING NOTES:

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 cold (between 14°C - 16°C). It is recommended to decant

Food & wine pairing: It is a wine that combines well with cured cheeses, baked or grilled red meats and dark chocolate desserts.



BRI DEL CELLER DE L'ERA

