



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 2021

Wine Appellation: DO Montsant
Surface in Ha / vineyard: 2.0
Type of soil: clay and slime
Altitude: 400 meters
A.b.v. (%vol): 13
Grape varieties: red Grenache 100 %
Vintage: 2021
Winemaker: Joan Asens
Production anual: 2.000 bottles
Bottled: January 2022

VITICULTURE:

Since 2011 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 400 and 600 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 has obtained the ISO 14001:04 Environmental Management System certification.

WINEMAKING PROCESS:

The origin of our grapes are the vineyards of Mas de les Moreres, which are harvested and selected by hand in 15 Kg boxes. The grapes are then rigorously sorted and directly pressed to extract the minimum colour. The juice ferment in stainless steel tanks at 20°C. This wine clarifies and stabilizes spontaneously because of 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 cold (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.

