



CELLER DE L'ERA  
DO Montsant

CELLER DE L'ERA- MAS DE LES MORERES  
Cornudella de Montsant (Priorat)  
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## CISCU 2019



**Wine Appellation:** DO Montsant

**A.b.v.:** 14.5%.

**Grape varieties:** Carignan, Syrah i Red grenache.

**Vintage:** 2019.

**Ageing:** aged in French oak barrels for 6 months.

**Winemaker:** Joan Asens and Jesús Torres

**Annual production limited** to 4.850 bottles.

**Bottled:** September 2021.

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

### WINEMAKING PROCESS:

Our wines are made with grapes grown in our own vineyards which are harvested by hand 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: September 2020

### 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 cold (between 12°C - 14°C)

**Food & Wine Pairing:** appetizers, light meats.