



CELLER DE L'ERA  
DO Montsant



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

**Wine Appellation:** DO Montsant

**A.b.v. (%vol):** 14.5

**Grape varieties:** single-variety Carignan

**Ageing:** 12 months in French oak barrels

**Vintage:** 2019

**Winemaker:** Joan Asens and Jesús Torres

**Production annual:** 1.300 bottles

**Bottled:** October 2021



### VITICULTURE:

The vineyards, wines and winery all have the certification of organic granted by the CCPAE and ensure sustainability with the application of ISO 14001-04.

18-year-old vines planted with a density of 3,500 vines / Ha. Pruning Royat double. Production between 2,500 and 3,000 Kg / Ha. The grapes for this wine come from a single estate on a slope and slate, the Coster de l'Era, adjacent to the centenary "era" of the Mas de les Moreres.

### WINEMAKING PROCESS:

The grapes from manual harvesting with boxes of 10 to 15 kg. The grains are selected by hand in the vibrating selection table. It is fermented in stainless steel vats and macerated for 21 days. Spontaneous clarification and subsequent very gentle filtration to remove possible suspended particles. Aged for 12 months in 225 liter French oak barrels of fine grain and light toasted.

### TASTING NOTE:

**COLOR:** Intense red color, with violet edging.

**AROMA:** soft and intense, notes of ripe black fruit. Aromas of toasted nuts, spices such as pepper and a slight hint of minerality appear.

**PALATE:** elegant, deep, balanced acidity and with a very smooth and lasting step.

**SERVICE RECOMMENDATIONS:** decant and consume between 12°C – 14°C

### FOOD AND WINE PAIRING:

Due to its acidity and lightness in the mouth, combined with its depth, it generates versatility when pairing: from light meats to game meats, as well as intense cheeses, sausages and spiced fish in the oven.