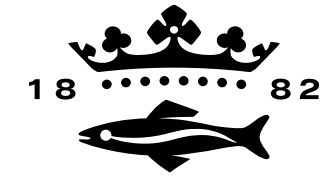




MONISTROL COUPAGE ORGÁNICO 2021



MONISTROL

Monistrol is a leading wine producer, having been established on the San Sadurni d'Anoia estate in 1882, in the heart of the Penedès, 40 km southwest of Barcelona. Since that time, the quality has been synonymous with the production of some of the best wines in Spain. We have been making wines since 1882, with Monistrol wines being the new range of organic wines.

CLASSIFICATION OF WINE: Red wine

VINEYARD REGION: D.O. Catalunya

GRAPE VARIETY: 40% Garnacha tinta, 30% Tempranillo and 30% Syrah

ALCOHOL: 13,5% Vol.

DRINKING TEMPERATURE: 14-16°C

VINIFICATION & MATURING

This wine comes from old vines in goblet vines, with organic production, poor soils, clays and pebbles.

Hand harvested between September and October. Initial cold maceration and fermentation with maceration in truncated cone-shaped tanks at a temperature of 18°C. Great contact with the grapes' skins with pumping over and delestage.

Twelve months maceration in contact with the fine lees to round the tannins.

TASTING

Deep bordeaux colour with violet hints. Ripe black fruit on the nose with hints of ripe cherry and blackberry. Powerful on the palate with plenty of acidity and black fruit, blueberries, plums and cherry. Smooth tannins, rounded with the aging of the wine with the fine lees of fermentation.

FOOD PAIRING

Recommended to accompany cheese, ham and sausages, paella, red meat, roasts and legumes.