

Castell de les Pinyeres



2007 Celler el Masroig Blend

Viticulture

Soil Type : Mostly chalky & calcareous.
Vine Age : 30 to 50 years old.
Irrigation Type : No irrigation
Slope : Vineyards located around the town of El Masroig.
Harvest Date : September-October 2008.
Yield (Tons / Hectare) : 4.5 t/ha
:

Vinification:

Castell de les Pinyeres is a blend of 40% Red Grenache, 30% Carignan, and 10% of Cabernet Sauvignon, Merlot and Tempranillo.
This wine was made using traditional fermentation with indigenous yeast. The two typical regional grapes; Carignan & Grenache are the backbone, the addition of the other less traditional grapes add complexity to the wine.
Aged for 12 months in French (80%) and American (20%) oak barrels.

Tasting Notes:

Color: Deep dark color.
Nose: Rich red fruits aromas with some spices, as the wine matures dark fruits and mineral notes start showing.
Palate: Intense and rich with a beautiful palette of red fruits, accompanied with spices such as white pepper and cinnamon along with some notes tobacco and chocolate to finish on rich tannins and persistence.
Other: This elegant wine will go well with rich meaty dishes, stews or grills.

Chemical Analysis:

Alc (%): 14.5
RS (g/l):
TA (g/l): 5.4
pH: 3.70