



VERY FINE VINOS
EXPORT MANAGEMENT

Domini de la Cartoixa

Crossos Montsant

mon+sant
DENOMINACIÓ D'ORIGEN

TECHNICAL DATA



D.O. Montsant
40% Red Grenache / 30% Carignan / 15%
Syrah / 15% Cabernet Sauvignon
4 months French & American oak barrels
Production: 5.000 bottles

WINE MAKING PROCESS



This red DO wine is made with grapes sourced from diverse vineyards with different mineral compositions. Fermentation and maceration of each variety are done separately, in stainless steel tanks. After a very soft pressing, in our vertical pressing machine, the wine is again placed into tanks for the malolactic fermentation.

Aged for 4 months in French and American oak barrels.

TASTING NOTES



Red wine of intense and bright color. In the nose it presents a good balance between the tones to vanilla and ripe fruit with notes of licorice and spices.

On the palate the notes of red fruits stand out. Its velvety character and the softness of its tannins make this wine very easy to drink. Fresh, with a good acidity and nice length.

FOOD PAIRING



LOGISTICS



Palletization Data: 600 bottles, 100 cases
Boxes Bar Code: 8437006680578 Bottle Bar Code:
8437006680561



WINES