

Les Pedrenyeres

TECHNICAL DETAILS

Producer - Bottler: Agrícola de Ulldemolins Santiago

Denomination of Origin: DO Montsant

Wine profile: Dry black

Varieties and percentages: Grenache ink

Vinification: The grapes are usually harvested manually the second week of October. Once in the cellar, the fermentation takes place during 20 days in stainless steel tanks at controlled temperature, macerating with the skins to extract the maximum color and maintain the varietal character. The pressing is then performed and the wine is transferred to the mills where the malolactic fermentation takes place.

Breeding and bottling: Once the malolactic fermentation is finished, it is transferred to the oak barrels where it will remain a minimum of 14 months of aging and then 12 in bottle.

TASTING NOTE

Intense ruby red color. In the nose the intensity is high, with balsamic, mineral and red fruits memories. On the palate is balanced, glyceric and unctuous and, at the same time, you can perceive the ripe and soft tannins that give it body and personality. The retronasal pathway is persistent.

Pairing: Combines very well with all kinds of red meats, roasts and game. You can also accompany cheeses and sausages.

Recommended consumption temperature: between 17 and 18 °C

