

DOLÇ MONASTRELL

naturally sweet wine

TASTING NOTE

Possesses a rich cherry-red hue with well-coloured drops.

It has a mature nose remenant of figs, cherry conserve and raisins, constantly evolving with a subtle aroma of dried barley.

The taste is fresh, full and intense with a fruity flavour and silky appetising finish.

ACCOMPANIMENTS

Ideal with savoury aperitives; canapés; blue cheeses and Roquefort; Pate de foies; fruits and fruit tarts; with bitter chocolate and to enjoy at a generously-laid table.

HARVEST

Monastrell: early October

VINEYARDS

100% from Emendis Estate



Monastrell



Serve at 12-14° C

PRODUCTION

Harvested Early in October when the grapes just begin to shrink and are in the first phase of drying which is considered the optimum stage of maturity for harvesting.

Picking is manual into 20 Kg boxes and chilled to 5° C. This harvest then passes across a table for selection of the highest quality fruits: a rendering of 60%. They are then macerated at a temperature of 20 ° C and when partially fermented the process is retarded by the addition of wine alcohol. Ageing then takes place in stainless steel Tanks.

Vineyard: Simple clayey soils with low humus levels

Age of vineyard: 10 years

Plantation area: 2.5m x 1 m

Rootstock: American 50 4

Support system: Cordon Royate with short pruning.

Rain Gauge: 336.2 mm

Altitude: 300 m

Orientation: South and West

Average production: 3.000 kg/Ha

Alcohol: 18 Degrees

Acidity: (ATS) 3.27 g/l

Volatile Acidity: 0.20 g/l

pH: 3.40

Residual sugars: 107,2 g/l

Total sulphurs: 20 mg/l

