

Mas Donís Negre

Tasting note

Medium ruby with flucks of violet; lovely perfum of liquor liked cherry and red berries; spicy cake; ripe and complex; floral and masses a ripe crispy fruit; medium body; pure fruit seduction and charme; fine finish with ripe soft tannins and nicely refreshing aftertaste

Pairing

Chicken, salads, BBQ, - a fresh, crisp and lively summer Red, to be slightly cooled

Grape varieties

45% Tempranillo
35% Grenache
10% Merlot
5% Syrah
5% Samsó (Carignan)



Winemaking

temperature controlled fermentation (24-28°C)
both varieties were vinified separately in stainless steel tanks
maceration: 6-8 days
malo-lactic fermentation in tank
cold stabilized, light filtration
soft fining before bottling

Aging

Grenache aged in stainless Steel tanks
Syrah aged for 2 months in American and French oak barrels

Vineyards

Grenache and Carignan vines (10-25 years old) from diferent parts of the valley
Syrah: 5-10 years
Soil in the lower vineyards is alluvial while the higher vineyards and all terraces and slopes are on poor, mineral, stony soil based with some granite and slate.
altitude: 150-450m

Vintage

manual
harvest lasts from early september until mid october
yield:
1kg -1,5kg per vine
40-50hl per ha

Producción total

30.000 botellas (75cl.)

Analysis

13,5 % vol. Alcohol
5,2 g/l acidity (tartaric)
<2 g/l residual sugar

Awards and ratings

Decanter Agost 2017:

- Mas Donis Negre 2016: 91p

La Guía de vins de Catalunya 2017:

- Mas Donis Negre 2015: 9,16p.

Guía Peñin 2017:

- Mas Donís Negre 2015: 87 p.

La Guía de vins de Catalunya 2016:

- Mas Donís Negre 2014: 8,46p.

Guía Peñín de los Vinos de España 2016

- Mas Donís 2014: 84p

La Guia de Vins de Catalunya 2015:

- Mas Donís Negre (2013): **7,50p.** Animal, Potent i Amarg

“Guía Peñín de los Vinos de España 2015”

- Mas Donís 2013: **85p. 4***

“Selection wine tasting”; 2014

- **Mas Donís negre 2013:** 3 stars: very good , silver medal

"Guía Vinos Imbatibles", 2014, Spain, David Seijas:

- **Mas Donís negre 2012**

"LA GUIA de vins de Catalunya", 2014:

- **Mas Donís negre 2012, 9.03p:** Fresc/ Original/ Llaminer

"Guía Peñín de los vinos de España", 2014, Spain:

- **Mas Donís 2012 86p** *Vino muy Bueno* 80% Garnacha, 20% Syrah. Color cereza, borde violáceo. Aroma equilibrado, fruta madura, hierbas silvestres. Boca sabroso, frutoso, fácil de beber.

Guía José Peñín 2013, España:

- *Vino muy bueno: 86p*"Mas Donís 2011" Color cereza, borde violáceo. Aroma cálido, fruta madura, especiado. Boca buena acidez, amargoso, cálido.

Guía José Peñín 2002, España:

- *Muy bueno: "Mas Donís´2000"*

Guía José Peñín 1999, España:

- *Excelente: "Mas Donís´96"*

”Jancis Robinson – Web site ”2001:

- *“Celler de Capçanes:...es este maravilloso productor. Mas Collet ... Costers del Gravet...Mas Donis...Todos estos vinos merecen ser saborados antes que bebidos...”*