

Mas dels Ponts

Tasting note

Medium ruby with flecks of violet; lovely perfume of liquor-like cherry and red berries; spicy; ripe and soft; floral; ripe red berries; medium bodied; fruity finish with soft tannins, well balanced freshness and seductive glycerin sweetness.

Grape varieties

60% Garnacha:
20% Carignan
10% Cabernet Sauvignon
10% Merlot



Winemaking

Temperature-controlled fermentation (24-28°C).

All four varieties are vinified separately in stainless steel and epoxy-covered concrete tanks.

Maceration: 6-10 days

Malo-lactic fermentation in tank

Light filtration, soft fining before bottling.

Aging

85% tank aged (vintage 2009)

15% oak aged (vintage 2008)

Vineyards

Grenache, Carignan vines from different parts of the valley.

Syrah, Cabernet Sauvignon: 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

Pruning: Grenache, Carignan: traditional bush vines; Syrah, Cabernet Sauvignon: on „wire“

Vintage

Manual

Harvest lasts from early September until mid October

Yield:

- 1kg -1,5kg per vine
- 40 - 50hl per ha

Producción total

60000

Analysis

14,1 % vol. Alcohol

5,2 g/l acidity (tartaric)

<2 g/l residual sugar