

## *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