

~ Sant Martí Vell ~

MONTRODÓ NEGRE 2018

Red wine from sustainable viticulture, produced in Finca Ca l'Elsa, obtained from the volcanic terrain of basalt rock soil placed on the Espacio de Interés Natural de Les Gavarres in Sant Martí Vell (Girona).

Montrodó is the name of the ancient volcano, lying on the property land. Surrounded by forest and vineyards, which soil is highly made of basalt rock, rich in silicates and iron that provides the character and singularity of our wines.

Tasting Notes

Red wine dark-cherry coloured, clear and bright with violet tones.

On the nose, it offers an intense bouquet of fresh red fruits and wild berries, redcurrant, cassis that evokes sweeties and with Mediterranean aromatic herbs notes.

On entering the mouth is fresh and light. Flavourful wine with a good acidity and a pleasant finish.

Vinification

The grapes are harvested manually in 15kg cases in order to keep them whole. They are quickly transported to the cellar.

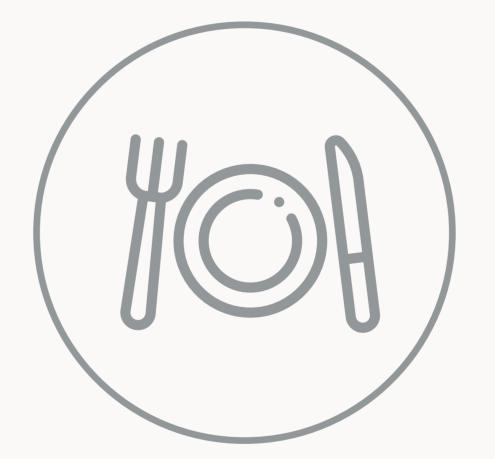
After being cold-settled for 12-24 hours, the wine is fermented at a controlled temperature of 24-26°C, doing daily pump-ups.

The period of maceration-fermentation lasts around 12-15 days to obtain an alive and fresh product, taking care and keeping the grapes varieties character.



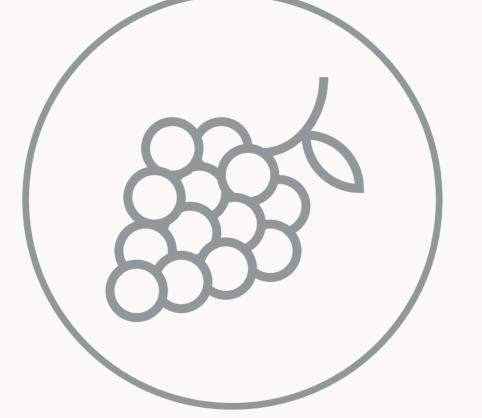
Origin

Wine from Les Gavarres (Sant Martí Vell - Girona)

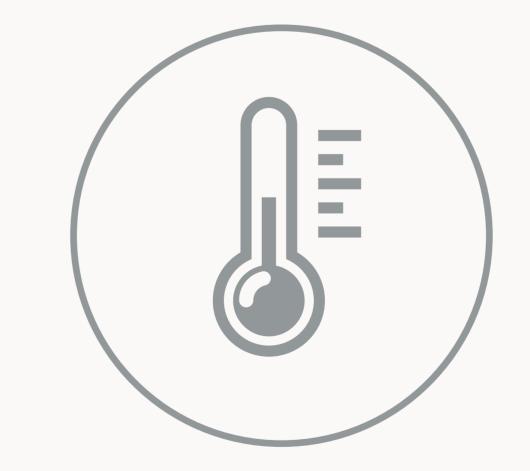


Pairing

Pasta recipes, risotto, grilled meat, sautéed and grilled vegetables, tapas, snacks and cold meats



Grapes varieties
Merlot, Cabernet Sauvignon, Petit Verdot



Service temperature



Harvest

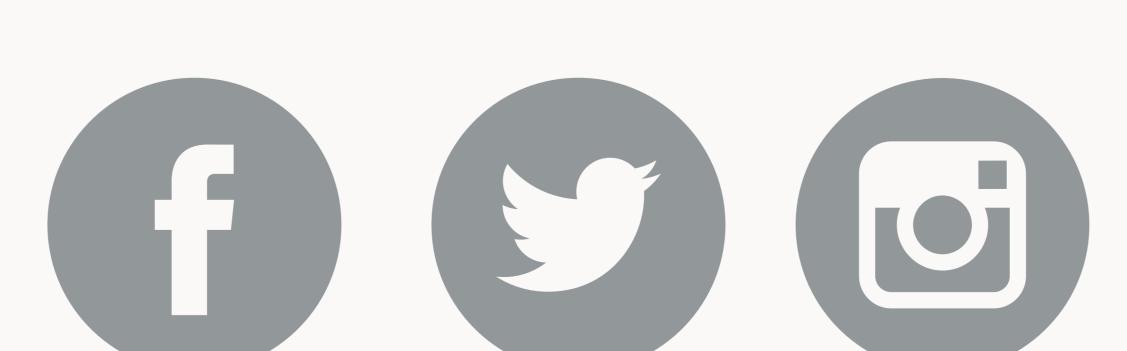
September - October

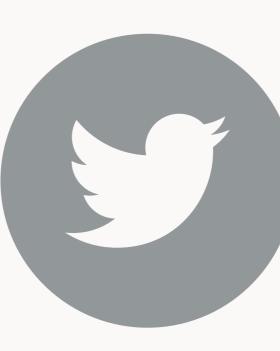


Alcohol content

14%

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Firs National Wine

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