



nutt grenache

An undeniable imprint from Montsant in quality wines. Grenache and Syrah the main protagonists. A constant watch over the process of elaboration. The coexistence of state of the art technologies with traditional methods



VINEYARD

Region	Montsant
Production Year	2015
Grape Varieties	60% Grenache and 40% syrah
Soil	Red clay with stony limestone
Harvest	Manual in boxes of 15 kg.

VINIFICATION

Fermentation	Stainless still. Thermo regulated 14-15 °C. Fermentation 15 days
Ageing	6 months on French and American oak
Bottling	May 2016
Annual Production	4.000 bottles

ANALYTICAL DATA

Alcohol	14.65% vol.
Total Sulfure	36 mg /L
Total acidity	4.5 g /L exp. tartaric acid
Residual sugar	0.4 g/L

TASTING NOTES

View	Shiny cherry red with an intense purple rim
Smell	Highlights red rip fruit aromas, and very deep balsamic notes of Mediterranean forest
Taste	Rich red fruits give a sweet tooth entry onto the palate with ripe and elegant tannins, deeply balsamic with liquorices, resin and understory flavors. Finishes long and fresh. A fruit-driven wine, with the fullness of flavor and elegance.

FOOD PAIRING

Recommended for duck, red meats, sausages and tapas

AWARDS



8,94 points at La Guía de Vinos de Cataluña 2018
Commended at Decanter World Wine Awards 2015
Bronze medal at Premis Vinari 2014
1 star Premium Wine at Prowein 2014