



nutt grenache

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



VINEYARD

Region	Montsant
Production Year	2017
Grape Varieties	85% Grenache noir 15% cariñena
Soil	Red clay with stony limestone
Harvest	Manual in boxes of 15 kg.

VINIFICATION

Fermentation	Stainless still.
Ageing	6 months on French oak mostly
Bottling	April 2019
Annual Production	3.000 bottles

ANALYTICAL DATA

Alcohol	14.85% vol.
Total Sulfure	65 mg /L
Total acidity	4.8 g /L exp. tartaric acid
Residual sugar	0.2 g/L

TASTING NOTES

View	Cherry red cherry color with ruby color
Smell	Aromas of red fruits with a balsamic background of Mediterranean undergrowth along with delicate notes of oak.
Taste	Sweet tooth entrance with ripe and elegant tannins that give way to a very silky wine.

FOOD PAIRING

Recommended for all types of meats, stews and roasts.

AWARDS



9,22 points at La Guía de Vinos de Cataluña 2016
Commended at Decanter World Wine Awards 2015
Bronze medal at Premis Vinari 2014
1 star Premium Wine at Prowein 2014