MONISTROL



MONISTROL
Coupage
RED WINE. ORGANIC

Since 1882, Monistrol has been producing wines and cavas at its estate in Sant Sadurní d'Anoia, in the heart of the Penedès. A long-standing tradition shaped by a deep knowledge of the land, winemaking heritage and an unwavering commitment to quality.

Drawing on this experience, Monistrol Wines are born: a new range of organic wines that extends the essence of the winery beyond cava. Wines crafted with the same care and exacting standards that have defined Monistrol since its origins, offering an authentic and contemporary expression of our approach to winemaking.

ELABORATION

From old bush-trained vines, organically farmed, on poor soils of clay and pebbles. Hand-harvested between September and October. Initial cold maceration followed by fermentation with maceration in truncated cone-shaped tanks at a temperature of 18°C.

Extensive skin contact with pumping over and delestage. Twelve months' maceration in contact with the fine tannins to round them out.

TASTING

A deep burgundy colour with violet hues.

On the nose, ripe black fruit, with hints of ripe cherry and blackberries.

On the palate, it is powerful, thanks to good acidity and black fruit notes, including blueberries, plums and Cristobalina cherries. The tannins are soft and rounded, a result of the wine's ageing on fine fermentation lees.

PAIRING

Perfect for serving with cheese, ham and cold meats, paella, red meat, roasts and pulses.

Catalunya
DENOMINACIÓ D'ORIGEN

ES-ECO-019-CT
AGRICULTURA UE

PRODUCCIÓ AGRÀRIA ECOLÒGICA
CONSELL DE LA
CCPAE

EUROPEAN VEGETARIAN UNION
V-LABEL.EU
VEGAN

THE WINE

Country of origin	Spain
Region	Sant Sadurní d'Anoia
Designation	Catalunya. Designation of Origin
Grape Varieties	Red Grenache, Tempranillo and Syrah
Alcohol	Alcohol 13,5% Alc. by Vol. CONTAIN SULPHITES

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