



Montgarnatx 2004

WINE DESCRIPTION

This blend of 75% Garnacha and 25% Carignan is one of the most memorable expressions of the leading grape of Priorat and its granitic "llicorella" soil.

TASTING NOTES

The wine shows deep color and has a spicy nose of cinnamon and licorice. Rich, ripe plums burst on the palate and carry through on the long finish, which also contributes a distinct mineral note.

FOOD PAIRING

Pair this powerhouse red with aged beef, beef stews or pot roasts.

VINEYARD & PRODUCTION INFO

Vineyard name:	Various vineyards
Vineyard size:	17.5
Soil composition:	llicorella (granite, quartz)
Training method:	Bush
Elevation:	900 feet
Vines/acre:	2,000
Exposure:	Varied
Year vineyard planted:	1980-1997
Harvest time:	September
First vintage of this wine:	2001
Bottles produced of this wine:	6,000

WINEMAKING & AGING

Varietal composition:	75% Garnacha and 25% Carignano
Fermentation container:	Stainless steel tanks
Fermentation temperature:	79 °F
Length of maceration:	15 days
Type of aging container:	Barrels
Age of aging container:	2-3 years old
Type of oak:	French oak
Length of aging before bottling:	8 months
Length of bottle aging:	18 months

ANALYTICAL DATA

Alcohol:	14
pH level:	3.2
Acidity:	4.9

PRODUCER PROFILE

Estate owned by: Francesc Sanchez Bas
Total acreage under vine: 27
Estate founded: 1996
Winery production: 6,000 Bottles
Region: DOCa Priorato
Country: Spain