



Bell Cros: ONE OFF #1

VINTAGE:	2018/2019
TYPE OF WINE:	Natural red wine
APPELLATION:	DO MONTSANT
GRAPES:	100 % Cabernet Sauvignon

WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	15 days
Fermentation:	In stainless steel
Malolactic fermentation:	Yes, in steel tanks
Ageing:	In steel tanks
Other information:	Vegan, wild-fermented using native yeasts, with no sulfites added and without clarification or filtration
Harvest date:	From 2018-10-04 to 2019-10-15
Bottling date:	2019-03-16

TECHNICAL DATA

Alcohol level:	13,93 % vol.
pH:	3,73
Total acidity:	4,5 g/L (tartaric a.)
Residual sugar:	0,2 g/L
Closure:	Natural cork 45x25, NATURAL FLOR/EXTRA DS100 by CORK SUPPLY
Storing:	Under the right conditions the wine will hold its potential until 2025
Production:	553 (75 cl) bottles

TASTING NOTES

Medium reddish blue colors. On the nose notes of licorice, floral and fresh red fruits. On the palate fresh and juicy.

SERVING SUGGESTIONS

White meat, charcuterie, salads (w/o vinegar), pasta, rice, fish, sushi. Serve at a temperature of 14°C.

VINEYARD

Soil:	Granitic sand
Altitude:	275 m above sea level
Average age of vines:	25 years

