



Bell Cros: El Mirador

VINTAGE:	2018
TYPE OF WINE:	Red wine
APPELLATION:	DO MONTSANT
GRAPES:	Handpicked 60% Garnacha Negra and 40% Carinyena

WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	29 days
Fermentation:	29 days in stainless steel under controlled temperature at maximum 25°C
Malolactic fermentation:	Yes, in steel tanks
Ageing:	12 months in French oak barrels (40 % new barrels)
Harvest date:	2018-10-09 to 2018-10-10
Bottling date:	2020-08-11

TECHNICAL DATA

Alcohol level:	14,03 % vol.
Sulphites SO ₂ :	68 mg/L
pH:	3,24
Total acidity:	6,2 g/L (tartaric a.)
Residual sugar:	0,4 g/L
Closure:	Natural cork 49x24, NATURAL FLOR/EXTRA DS100 by CORK SUPPLY
Storing:	Under the right conditions the wine will hold its potential until 2035
Production:	1.466 (75cl) bottles

TASTING NOTES

Ruby red in color. Aromatically fresh and delicate with flavors of lilac flowers, plums and citrus. A long finish that seduces to drink more.

SERVING SUGGESTIONS

Preferably paired with white or red meat together with pasta, rice and vegetables. Serve at a temperature of 16 - 17°C.

VINEYARD

Soil:	Calcareous soil of wind-transported sediments with a clay bottom
Altitude:	260 to 300 m above sea level
Average age of vines:	46 to 70 years

