



## Bell Cros: El Tracte

VINTAGE:	2018
TYPE OF WINE:	Red wine
APPELLATION:	DO MONTSANT
GRAPES:	100 % handpicked Carinyena

### WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	29 days
Fermentation:	In stainless steel
Malolactic fermentation:	Yes, in steel tanks
Ageing:	12 months in 300 L French oak barrels (30% new barrels)
Harvest date:	2018-10-09 to 2018-10-10
Bottling date:	2021-03-09

### TECHNICAL DATA

Alcohol level:	14,28 % vol.
Sulphites SO <sub>2</sub> :	74mg/L
pH:	3,22
Total acidity:	6,4 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 2040
Production:	2.800 (75 cl) bottles

### TASTING NOTES

Intense, deep color with dark blue tones. Intense aroma of blue fruits of plums and blueberries. Fresh and intense on the palate, with a long finish to enjoy it.

### SERVING SUGGESTIONS

Preferably paired with red meat together with a creamy sauce, pasta, rice, potatoes and vegetables. Uncork and air the bottle 30 minutes before drinking. Serve at a temperature of 16-17 °C.

### VINEYARD

Soil:	Calcareous soils of wind-transported sedimentation with a clay bottom
Altitude:	260-300 m above sea level
Average age of vines:	47 years

