



## Bell Cros: El Cami

VINTAGE:	2019
TYPE OF WINE:	Red wine
APPELLATION:	DO MONTSANT
GRAPES:	Handpicked; 74% Carinyena, 26% Garnacha Negra

### WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	28 days
Fermentation:	In stainless steel tanks
Malolactic fermentation:	Yes, In stainless steel tanks
Ageing:	20%, 6 months in oak barrels and 80% in steel tanks
Harvest date:	From 2019-09-07 to 2019-10-21
Bottling date:	2021-04-06

### TECHNICAL DATA

Alcohol level:	14,23 % vol.
Sulphites SO <sub>2</sub> :	60 mg/L
pH:	3,32
Total acidity:	5,6 g/L (tartaric a.)
Residual sugar:	0,4 g/L
Closure:	Natural cork 49x24, CS NATURAL CORKS 1° by CORK SUPPLY
Storing:	Under the right conditions the wine will hold its potential until 2030
Production:	10.285 (75 cl) bottles and 145 (300 cl) bottles

### TASTING NOTES

Dark reddish blue colors. On the nose, notes of fresh black fruits, flowers such as violets and a touch of Mediterranean bush. On the palate the wine is fresh, dense with fine inviting tannins and with a long finish

### SERVING SUGGESTIONS

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

### VINEYARD

Soil:	Chalky, clay soil
Altitude:	255 to 290 m above sea level
Average age of vines:	13 to 66 years

