



Bell Cros: Selecció Delfí

VINTAGE:	2019
TYPE OF WINE:	Red wine
APPELLATION:	DO MONTSANT
GRAPES:	Handpicked 100% Garnacha Negra

WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	29 days
Fermentation:	29 days in stainless steel under controlled temperature maximum 25 °C
Malolactic fermentation:	Yes, in steel tanks
Ageing:	14 months in French oak barrels
Harvest date:	2019-09-21
Bottling date:	April 2021

TECHNICAL DATA

Alcohol level:	15,08 % vol.
Sulphites SO ₂ :	60 mg/L
pH:	3,27
Total acidity:	6,6 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 2050
Production:	1.400 (75 cl) bottles

TASTING NOTES

Intense, deep color with ruby red in color nuances. A textured, deep and opulent aroma of ripe red fruit punctuated with notes of licorice, citrus and a violet-like floral bouquet. The long and persistent aftertaste allows us to enjoy the wine for many years to come.

SERVING SUGGESTIONS

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

VINEYARD

Soil:	Calcareous soils of wind-transported sedimentation with a clay bottom
Altitude:	260-280 m above sea level
Average age of vines:	65 years

