



Bell Cros: El Mirador

VINTAGE:	2019
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:	2019-09-20 to 2019-10-05
Bottling date:	2021-07-30

TECHNICAL DATA

Alcohol level:	14,27 % vol.
Sulphites SO ₂ :	47 mg/L
pH:	3,26
Total acidity:	5,9 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:	2.066 (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:	47 to 71 years

