



Bell Cros: El Tracte

VINTAGE:	2019
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:	14 months in 300 L French oak barrels (30% new barrels)
Harvest date:	2019-10-05 to 2019-10-06
Bottling date:	2022-07-21

TECHNICAL DATA

Alcohol level:	14,61% vol.
Sulphites SO ₂ :	60 mg/L
pH:	3,27
Total acidity:	6,3 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:	1.400 (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:	48 years

