



Bell Cros: ONE OFF #6

VINTAGE:	2022
TYPE OF WINE:	Sweet red wine
APPELLATION:	DO MONTSANT
GRAPES:	Handpicked 100% Garnacha Negra

WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	29 days
Fermentation:	In steel tanks
Malolactic fermentation:	No
Ageing:	The has been aged in large, 220 L, glass demijohns and steel tanks for 12 months

Other information:

After the grapes were harvested, the grapes were spread out on panels to dry for 35 days. Then aromatic, raisined grapes were vinified. The wine is vegan, wild-fermented using native yeasts, with no sulfites added and without clarification or filtration.

Harvest date:	From 2022-09-20 to 2022-10-26
Bottling date:	November 2023

TECHNICAL DATA

Alcohol level:	15,78 % vol.
Sulphites SO ₂ :	< 10 mg/L
pH:	3,20
Total acidity:	6,7 g/L (tartaric a.)
Residual sugar:	140,0 g/L
Storing:	Under the right conditions the wine will hold its potential until 2150
Production:	1.600 (50 cl) bottles

TASTING NOTES

Cherry red color with carmine and garnet tones. On the nose, aromas of figs, dates and ripe red fruits and citrus peel. On the palate, the wine is fresh and sweet with an oily texture.

SERVING SUGGESTIONS

In general, it's best served with sweet and savory foods. Heavy, rich, and dark chocolate cake or fruit-based desserts, such as caramelized and nutty fruit pies or fruit tarts. Sweet and creamy ice cream or sorbet. Strong-flavored aged cheeses, like blue cheese and goat cheese. Foie Gras. Serve at a temperature between 12-16°C.

VINEYARD

Soil:	Chalky, clay soil
Altitude:	240 m above sea level
Average age of vines:	5 years

