



Bell Cros: El Camí

VINTAGE:	2021
TYPE OF WINE:	Red wine
APPELLATION:	DO MONTSANT
GRAPES:	Handpicked; 72% Carinyena, 28% Garnacha Negra

WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	29 days
Fermentation:	In stainless steel tanks
Malolactic fermentation:	Yes, in stainless steel tanks
Ageing:	20%, 6 months in oak barrels and 80% in stainless steel tanks
Harvest date:	From 2021-09-08 to 2021-10-14
Bottling date:	2022-07-26

TECHNICAL DATA

Alcohol level:	13,54 % vol.
Sulphites SO ₂ :	34 mg/L
pH:	3,25
Total acidity:	6,0 g/L (tartaric a.)
Residual sugar:	0,3 g/L
Storing:	Under the right conditions the wine will hold its potential until 2030
Production:	21.885 (75 cl) bottles and 391 (150 cl) bottles

TASTING NOTES

A medium-high layer of bluish tones with a red background. On the nose, notes of fresh black fruits such as plums and blueberries wrapped with a floral part such as violets and a touch of Mediterranean bush. On the palate, the wine is fresh with fine and welcoming tannins, easy and delicious to drink with a long finish.

SERVING SUGGESTIONS

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

VINEYARD

Soil:	Chalky, clay soil
Altitude:	255 to 290 m above sea level
Average age of vines:	15 to 68 years

