



## Bell Cros: La Colina

VINTAGE:	2023
TYPE OF WINE:	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:	Yes, in stainless steel tanks
Ageing:	8 months in steel tanks
Harvest date:	2023-08-31
Bottling date:	2024-09-24

### TECHNICAL DATA

Alcohol level:	14,71 % vol.
Sulphites SO <sub>2</sub> :	22 mg/L
pH:	3,62
Total acidity:	4,7 g/L (tartaric a.)
Residual sugar:	0,3 g/L
Storing:	Under the right conditions the wine will hold its potential until 2035
Production:	3.400 (75cl) bottles

### TASTING NOTES

Medium color, where bright red tones are dominant. On the nose its fruit-forward and aromatic with red fruits, like fresh strawberries wrapped with a floral part of orange blossom and tangerine skins. A light/medium bodied wine. On the palate, the wine is fresh, elegant and easy to drink.

### SERVING SUGGESTIONS

Preferably paired with white and red meat, beef stew, grilled fish together with pasta, rice, potatoes and vegetables. Serve at a temperature 16-17°C.

### VINEYARD

Soil:	Chalky clay
Altitude:	280 m above sea level
Average age of vines:	5 to 65 years

