



## Bell Cros: La Colina

VINTAGE:	2024
TYPE OF WINE:	Red wine
APPELATION:	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:	2024-09-06
Bottling date:	August 2025

### TECHNICAL DATA

Alcohol level:	13,73 % vol.
Sulphites SO <sub>2</sub> :	40 mg/L
pH:	3,36
Total acidity:	5,1 g/L (tartaric a.)
Residual sugar:	0,1 g/L
Storing:	Under the right conditions the wine will hold its potential until 2035
Production:	3.000 (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

La Colina is a fresh and fruity red wine with medium body. It pairs well with dishes like lamb, beef, pork tenderloin, game and hearty meat stews. It also works nicely with pasta dishes, rich vegetable preparations and rice dishes like paella with meat or mushrooms. This is also a wine that doesn't require food – it's enjoyable on its own. Serve at 16–18 °C.

### VINEYARD

Soil:	Chalky clay
Altitude:	280 m above sea level
Average age of vines:	6 to 66 years

