



Bell Cros: El Tracte

VINTAGE:	2021
TYPE OF WINE:	Red wine
APPELATION:	DO MONTSANT
GRAPES:	Handpicked 100% Carinyena

WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	29 days
Fermentation:	In stainless steel
Malolactic fermentation:	Yes, in steel tanks
Ageing:	12 months in 300 L French oak barrels (10% new barrels)
Harvest date:	2021-09-30 to 2021-10-01
Bottling date:	July 2022

TECHNICAL DATA

Alcohol level:	13,89% vol.
Sulphites SO2:	79 mg/L
pH:	3,23
Total acidity:	6,1 g/L (tartaric a.)
Residual sugar:	0,5 g/L
Storing:	Under the right conditions the wine will hold its potential until 2045
Production:	4.680 (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

El Tracte is a full-bodied and expressive red wine that pairs especially well with flavorful meat dishes such as beef, pork tenderloin, lamb or game – particularly when served with creamy sauces or oven-roasted vegetables. Its firm structure and fresh acidity also elevate rich pasta dishes with cream, mushrooms or truffle. It works just as well with vegetarian options like roasted root vegetables, grilled vegetables or cheese-based gratins. For best results, serve at 16–18 °C and allow the wine to breathe for 30–60 minutes before serving to let its complexity unfold.

VINEYARD

Soil:	Calcareous soils of wind-transported sedimentation with a clay bottom
Altitude:	260-300 m above sea level
Average age of vines:	50 years

