



Bell Cros: El Camí

VINTAGE:	2022
TYPE OF WINE:	Red wine
APPELLATION:	DO MONTSANT
GRAPES:	Handpicked 75% Carinyena and 25% Garnacha Negra

WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	29 days
Fermentation:	In steel tanks
Malolactic fermentation:	Yes, in steel tanks
Ageing:	6 months in used oak barrels of different volumes, from 225 L. to 600 L, and 24 months in steel tanks.
Harvest date:	2022-09-09 to 2022-09-27
Bottling date:	December 2025

TECHNICAL DATA

Alcohol level:	13,75 % vol.
Sulphites SO ₂ :	71 mg/L
pH:	3,49
Total acidity:	5,1 g/L (tartaric a.)
Residual sugar:	0,5 g/L
Storing:	Under the right conditions the wine will hold its potential until 2035
Production:	7.300 (75cl) bottles

SERVING SUGGESTIONS

El Camí pairs beautifully with a wide variety of dishes. It complements all kinds of meat – chicken, pork, lamb, veal, tenderloin and game – whether grilled, roasted, or served with vegetables. Its fresh, fruit-forward character also makes it an ideal companion to pasta and rice dishes. For vegetarian or vegan cuisine, it adds a vibrant and juicy note. El Camí can also be enjoyed on its own. Serve at 16–18°C.

TASTING NOTES

A medium-bodied wine with a deep garnet hue. The nose reveals an elegant complexity – wild berries and Mediterranean herbs intertwined with subtle notes of graphite, tobacco leaf, and a hint of citrus that lingers delicately. On the palate, it is fresh, expressive, and fruit-forward, with smooth, well-integrated tannins that provide length and structure, suggesting excellent aging potential.

VINEYARD

Soil:	Chalky clay.
Altitude:	260 to 290 m above sea level
Average age of vines:	6 to 58 years

