CLOS MONTBLANC

V V

VEREMA SELECCIONADA

VINTAGE

2014

TOTAL PRODUCTION

15,000 Bottles

VARIETALS

82% Monastrell / 9 % Cabernet Sauvignon / 9% Merlot

AGE OF VINES

20 years old

SOILS

Clay loam

FARMING PRACTICE

Sustainable

YIELDS

1.5-2.5kg/vine

HARVEST

Mid-September through Mid- October

HARVEST METHOD

Mechanical

VINIFICATION & AGEING

The grapes ferment in stainless steel tanks at controlled temperatures between 25 and 28ºC. After maceration, the wine is aged in American & French barrels for 14-18 months.

TASTING NOTES

Intense ruby red color. Aromas of red fruits, raspberries & blackberries with balsamic and vanilla notes from barrel aging.

Alcohol Content

14,50% Residual

Sugars 2.5g/l