

Finca el Romero 2011, DO Montsant *Franck Massard*

Finca el Romero is neighbouring the DOQ Priorat and is our challenge to project the essence of the Cariñena grape which Franck Massard believes is the most exciting autochthonous variety. For this we have selected low yielding vines of approximately 50 years old. The average production per vine is 1,5kg.

Origin

DO Montsant
Vineyard selection from the villages of Masroig, Guiamets, Darmós and Garcia.
Mainly clay - Limestone soils.

Grape Varieties

100% Carignan

Technical data

Alcohol content: 14,5%

Acidity: 5,6

Vinification

Harvested at the end of September, the grapes were cold soaked for 24 hours and fermented at 26°C. Total time on skin lasted 14 days to optimise the extraction of fruit and tannins.

Ageing

The malolactic took place in tanks followed in November by 6 months ageing in barrels of 2nd and 3rd year of 300L capacity.

Tasting notes

Despite a warmer vintage in 2011, we still managed to capture a certain freshness in the wine. This year the nose is spicy reminiscent of clove and saffron. The palate is close-knit and texture seamless. Wonderful balance between the tannin and the fruit. A very compelling wine with a mouth-watering finish.

Awards

DWWA (Decanter World Wine) 2013 - Bronze medal
The Great Mundus Vini International Wine Awards 2013 - Gold medal
Guía Peñin de los vinos de España 2014 - 87 points
Guía Vino 2014 de ABC - 91 points

