

Grape varieties

Grenache (60%) and Carignan (40%)

Origin

Spain, Catalonia, Montsant, Darmós

Soil

silty-sandy with calcareous, north-facing slopes

Vinificationwithout destemming, alcoholic fermentation in concrete tanks
with indigenous yeasts, maceration for 20 days, spontaneous
malolactic fermentation**Ageing**

12 months in 10-15 year old French oak barrels

Characteristics

Red, Biodynamic, Still, Fine and elegant

Properties

Alcohol: 14,5 %, Ph: 3,4, SO2: 35, Residual sugar: 0,3 g/l

Also appears in:

Price: 10 - 20€



JOAN D'ANGUERA PLANELLA

JOAN D' ANGUERA, Montsant, Darmós

2023 07702 75 CL