

Mon Pare

WINERY:

Les Vinyes Del Convent

APPELLATION OF ORIGIN:

Terra Alta

VINTAGE:

2017

GRAPE VARIETIES:

56% Garnatxa Negra, 30% Syrah, 14% Cabernet Sauvignon

ALCOHOL:

14%

WINEMAKING:

After a meticulous grape selection at the entrance to the winery, the whole grapes chosen are taken to our stainless steel vats for fermentation. With the chosen grapes completely intact, they maintain all of the essence of the varieties and the land, giving the wine territorial character. Afterwards, the wine is aged 18 months in 5,000 litre casks where it gains unique complexity. It is bottled and left a minimum of 6 months to age further.

TASTING NOTES:

Mon Pare is a tasty wine with an intense plum colour and dense legs demonstrating all its structure and aging. Very pleasant under the nose, it's aromatically complex with notes that recall mature black fruits, spices from aging and a balsamic touch that freshens the aroma. It enters the mouth gently with a good presence and balance on the palate, ending long and full. The complexity and length in the mouth of this wine makes it ideal in combination with well-prepared meats as well as pork or beef stews.

Case: 6 x 750ml bottles

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