

# **Martin Freixa – Old Vines | Montsant DO Spain (CATALUNA) – 2021**

## **Vinification**

The vines are planted in clay and limestone soil at an altitude of 270 meters. The yield is 3500 kilograms per hectare. The wine aged for 14 months in 300-liter French oak barrels. The chemical analysis indicates 14.70% alcohol, 0.6 grams of sugar per liter, and an acidity of 5.7 grams per liter.

## **Taste**

This is an elegant yet generous, rounded, and balanced wine without sharp edges. Fresh on the nose with a bouquet of red berry fruit and aromas of damp forest floor. On the palate, the wine is fruity and juicy, with gentle tannins thanks to the use of old vines. A balanced, harmonious wine with a pleasant finish.

## **Food pairing**

Pork | Beef stew with dark beer | Rabbit

## **General information**

Type: Red wine

Grape varieties: Samsó (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 16-18 °C

Taste profile: Complex generous

