



Wijnfiche

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

