



Bell Cros: El Cami

VINTAGE:	2018
TYPE OF WINE:	Red wine
APPELLATION:	DO MONTSANT
GRAPES:	Handpicked; 79% Carinyena, 11% Garnacha Negra and 10% Tempranillo

WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	22 days
Fermentation:	In steel tanks
Malolactic fermentation:	Yes, in steel tanks
Ageing:	20%, 6 months in French oak barrels and 80% in steel tanks
Harvest date:	From 2018-09-07 to 2018-10-21
Bottling date:	2020-01-20

TECHNICAL DATA

Alcohol level:	13,98 % vol.
pH:	3,21
Total acidity:	6,3 g/L (tartaric a.)
Residual sugar:	0,4 g/L
Closure:	Natural cork 49x24, CS NATURAL CORKS 1° by CORK SUPPLY
Storing:	Under the right conditions the wine will hold its potential until 2030
Production:	13.250 (75 cl) bottles and 200 (150 cl) bottles

TASTING NOTES

Dark reddish blue colors. On the nose, notes of fresh black fruits, flowers such as lilacs and a touch of Mediterranean bush. On the palate it's fresh and dense.

SERVING SUGGESTIONS

Preferably paired with white or red meat together with pasta, rice and vegetables. Serve at a temperature between 13 and 17°C.

VINEYARD

Soil:	Chalky, clay soil
Altitude:	255 to 290 m above sea level
Average age of vines:	12 to 65 years

