



Bell Cros: El Tracte

VINTAGE:	2017
TYPE OF WINE:	Red wine
APPELLATION:	DO MONTSANT
GRAPES:	100 % handpicked Carinyena

WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	29 days
Fermentation:	25 days in stainless steel under controlled temperature maximum 25°C
Malolactic fermentation:	Yes, in steel tanks
Ageing:	6 months in French oak 225 L barriques (100 % new barrels)
Harvest date:	2017-9-21
Bottling date:	2019-5-16

TECHNICAL DATA

Alcohol level:	14,73 % vol.
pH:	3,33
Total acidity:	5,9 g/L (tartaric a.)
Residual sugar:	0,6 g/L
Closure:	Natural cork 49x24, NATURAL FLOR/EXTRA DS100 by CORK SUPPLY
Storing:	Under the right conditions the wine will hold its potential until 2040
Production:	4.500 (75 cl) bottles

TASTING NOTES

The color is intense, very deep and with blush colorations. Complex and dense aroma with notes of fresh black fruits, mint and licorice with a background of violets. And in the mouth a lot of freshness and tannins present but not sharp.

SERVING SUGGESTIONS

It pairs perfectly with a wide variety of meat dishes. Uncork the bottle 30 minutes before tasting and serve at a temperature between 13 and 17°C

VINEYARD

Soil:	Calcareous soils of heholic sedimentation with a clay bottom
Altitude:	260-300 m above sea level
Average age of vines:	45 years

