



# Bell Cros: ONE OFF #1

TYPE OF WINE:	Natural red wine
APPELLATION:	DO MONTSANT
GRAPES:	100 % Cabernet Sauvignon

## WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	15 days
Fermentation:	In stainless steel
Malolactic fermentation:	Yes, in steel tanks
Ageing:	In steel tanks
Other information:	Vegan, wild-fermented using native yeasts, with no sulfites added and without clarification or filtration
Harvest date:	From 2018-10-04 to 2019-10-15
Bottling date:	2019-03-16

## TECHNICAL DATA

Alcohol level:	13,93 % vol.
pH:	3,73
Total acidity:	4,5 g/L (tartaric a.)
Residual sugar:	0,2 g/L
Closure:	Natural cork 45x25, NATURAL FLOR/EXTRA DS100 by CORK SUPPLY
Storing:	Under the right conditions the wine will hold its potential until 2025
Production:	553 (75 cl) bottles

## TASTING NOTES

Medium reddish blue colors. On the nose notes of licorice, floral and fresh red fruits. On the palate fresh and juicy.

## SERVING SUGGESTIONS

White meat, charcuterie, salads (w/o vinegar), pasta, rice, fish, sushi. Serve at a temperature of 14°C.

## VINEYARD

Soil:	Granitic sand
Altitude:	275 m above sea level
Average age of vines:	25 years

