

ALTAROSSES- JOAN D'ANGUERA

Catalunya



APPELLATION: Montsant

BLEND: Garnacha (100%)

WINEMAKER: Joan and Josep d'Anguera

VINEYARD: _____

Grapes are sourced 9 ha of own vines growing on slopes over limestone and clay soils. Vines are between 10 and 35 years old. Altitude is 170 metres above sea level and climate is Mediterranean.

VITICULTURE: _____

Viticulture is certified Biodynamic.

WINEMAKING: _____

Grapes are hand harvested and must is fermented using indigenous yeasts in concrete vats. Wine is naturally cold settled during winter, and ages for 12 months in old oak barrels before being bottled unfiltered and unfiltered.

WEBSITE: <http://www.cellersjoandanguera.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Smoky aromas of ripe dark fruits, fresh strawberries, garrigue and warm spices on the nose. Very expressive. Medium weight, with mouth-watering acidity and soft warm fruit. Soft tannins and well-balanced structure between acidity, tannin, fruit and alcohol make this extremely gulp-able.