

LES MAIOLS- JOAN D'ANGUERA

Catalunya



APPELLATION: Montsant

BLEND: Garnacha

WINEMAKER: Joan and Josep d'Anguera

VINEYARD: _____

Grapes are sourced from the family's youngest vines across their vineyards, ranging from 5-10 years old. The vineyards are north-facing slopes and soils are predominately limestone with some sandy, chalky sections. Altitude is over 150 metres above sea level and climate is Mediterranean.

VITICULTURE: _____

Vineyards are practicing biodynamic.

WINEMAKING: _____

Grapes are hand-harvested and fermentation is in concrete vats with indigenous yeasts with a daily pump over. The wine is pressed off when 'it tastes right'. Wine is naturally cold settled during winter, and ages for 3 months in old French oak barriques and 9 months in concrete tanks.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A perfumed, crunchy and beautifully floral Garnacha, it's pale, ethereal and woofs from the glass. It's full of fresh strawberry and cherry flavours, medium-bodied and incredibly friendly to food.