



MONREAL 2012

The deep respect for the peasants we have in Can Bas has led us to name one of the better located plots of Cabernet Sauvignon – and the wine borne out if it – with the surname of the family of peasants which worked our land for over a century. Their hardworking approach is an example for us.



GRAPE VARIETY Cabernet Sauvignon 100%.

TASTING NOTES

The Monreal has a cherry colour and is complex, warm and supple. It has aromas of fresh ripe fruit and balsamic, smoky and spicy notes from its aging in French oak. The palate is persistent, complex and structured, with ripe and juicy tannins.

DESIGNATION OF ORIGIN D.O. Penedès.

FOOD PAIRING

Ideal for accompanying red meat, duck and all kinds of stews. Also pairs with smoked meats, reserve cheeses and with truffle dishes.

We recommend serving it at 16-17°C.

SOIL TYPE

The Monreal lot has a clay soil on calcareous terrain, with little organic matter, well drained where the lines are deeply rooted.



VINTAGE 2012

The vintage 2012 is characterized by drought, particularly marked between the months of January and July (only 189l/m2 compared to 493l/m2 the previous year). This low rainfall resulted in lower yields. In addition, the very hot and dry summer contributed to the production of wines of high alcohol content and concentration which made them optimal for ageing.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Destemmed to prevent herbal or bitter notes. Selection on table. Delicate pressing with low yields. Separate fermentation of the different varieties at 27°C. Repumping twice a day to favor extraction. Eighteen months of aging in new barrels of French oak (Tronçais, Allier and Nevers). Native yeast is used to enhance the soil expression.

ALCOHOL / VOL
14%

TOTAL ACIDITY
5,6 g/l

PH
3,30

RESIDUAL SUGAR
0,9 g/l

SULPHUR CONTENT
78 mg/l

VITICULTURE
Ecological performance standards

VINE TRAINING
Cordon Royat

ALTITUDE
260m

VINE AGE
Average of 27 year-old

YIELDS
3,850 Kg/Ha