



# MONREAL 2013

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%.

**DESIGNATION OF ORIGIN** D.O. Penedès.

## TASTING NOTES

MONREAL 2013 has a cherry colour and is complex, warm and supple. It has aromas of fresh ripe fruit such as plums and red currant and balsamic, smoky and spicy notes from its aging in French oak. The palate is persistent, complex and structured, with ripe and juicy tannins. Very palatable now yet lots of development to come.

## 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 2013

Cabernet Sauvignon loved the October showers by the end of the maturation period that delayed the harvest and promoted good levels of concentration.

## 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.



<b>ALCOHOL/VOL</b> 14%	<b>TOTAL ACIDITY</b> 6.1 g/l	<b>PH</b> 3,3	<b>RESIDUAL SUGAR</b> 1.1 g/l	<b>SULPHUR CONTENT</b> 78 mg/l
<b>VITICULTURE</b> Ecological performance standards Cordon Royat wine training	<b>ALTITUDE</b> 260m	<b>VINE AGE</b> Average of 27 year-old	<b>YIELDS</b> 3,850 Kg/Ha	<b>PRODUCTION</b> 3,500 bottles