

Flor DEL
Montgó



FLOR DEL MONTGÓ ORGANIC

Organic Tempranillo

2016 / VINO DE LA TIERRA DE CASTILLA / SPAIN

Appellation:	Vino de la Tierra de Castilla
Grape Variety:	100% Organic Tempranillo
Age of Vines:	+45 years old
Vineyards:	Head trained, spur bush vines on Spanish plateau
Yield:	25 hl/ha
Ageing:	20% of the wine aged 4 months
Oak Profile:	1-3 year old French oak barrels of 225L
Bottling Date:	May 2017
Production:	2500 Cases of 9 L



WINEMAKING

The grapes were carefully selected and manually harvested from mid to the end of September. Gentle destemming and crushing. Cold soaked at 5°C during 72 hours, including 15% saignée to concentrate the musts. Temperature controlled fermentation and maceration beginning at 18-20°C during the first 2/3 and finishing at 25-26°C towards the end of the fermentation in stainless steel tanks during 15-18 days. 20% of the wine has been aged in French oak barrels for 4 months.

TASTING NOTES

Brilliant, dark cherry red colour with violet hue. Intense rich aromas of sweet strawberries, mature plums and raisins with a hint of tobacco, dark chocolate and minerals. Rich and juicy attack on the palate of fresh ripe berry fruits combined with gentle notes of toasted oak and a refreshing acidity and soft velvet tannins. Full bodied wine with a long aftertaste.

Alcohol	Residual Sugar	Total Acidity	Volatile Acidity	pH
14%	4,00 GR/L	5,49 GR./L	0,30 GR./L	3,57