

SERRES VELLES - CARINYENA



Denomination of origin
Penedès

Type of wine
Red

Variety
100% Cariñena

Vine age
1973

Alcohol content
14% vol.

Soil
Calcareous clay

Ideal serving temperature
14°C - 16°C (57.2°F-60.8°F)

Certification
Organic and vegan

Formats available
75 cl

Winemaking

Manual harvest in early October and careful selection of the grapes. Fermentation in temperature controlled stainless-steel tanks. Slow pressing and maturation in old French oak barrels for 6 months. **No added sulfites.**

Tasting remarks

Ruby and intense red wine with a ripe nose and aromas of black plums and fresh cherries. The palate is vibrant and lively with notes of tomato jam. Highly concentrated and full body. Decanting is recommended to achieve maximum expression.

Awards

- 2021 Vintage: 90 - Robert Parker
- 2020 Vintage: 17 - Jancis Robinson (Superior)

NOTES



montarubi