



FRANCK  
MASSARD

# EL BRINDIS, 2019

## *Cataluña, DO Montsant*

El Brindis is produced in Montsant, neighbouring the DOQ Priorat and based on the same grape varieties: Grenache and Carignan. Our objective is to preserve that voluptuous texture, the luscious fruit of Montsant and yet capture the vibrancy of our old vines and elevated vineyard.

### *Origin*

D.O Montsant. Villages: Masroig, El Molar and Marçà. Vines located between 500 y 520 meters.

### *Grape Variety*

60% Cariñena and 40% Grenache.

### *Age of the vines*

Between 20 and 30 years old planted on clay and limestone soils.

### *Technical data*

Alcohol content: 14% ; Acidity: 4,5 g/l ; PH: 3,69 ; Harvest: Manual.

### *Care undertake on the vineyard and vinification*

100% destemmed grapes undergo traditional alcoholic fermentation in stainless steel tanks for around 14 days in order to obtain a balance of structure, fruits and freshness.

### *Ageing*

25% of the wine is aged in used oak for an average of 6 months.

### *Tasting Note*

El brindis 2019 is very drinkable and fresh. Showing spice aromas like white pepper and clove and appealing wild berries aromas, raspberries, blueberries and a hint of tobacco leaf and very pungent balsamic aromas. These notes are also present on the palate, where the acidity, so unique in this wine, is already balanced despite its youth.

### *Awards*

El Brindis 2017: Silver Medal Mundus Vini Summer Tasting

