



M A I M Ó 2016

Viticulture and vines

La Serra d'Almos (southerly zone of DO Montsant)

229 m

35-40 years old

Soil: Clay and limestone "panal" (fine, alluvial sand)

Low yielding: 3-4,000 kg/ha

Grown organically - Grapes harvested by hand in small boxes

Vinification

Three selection passes prior to fermentation in short, conical foudre and then aged for 14 months in 2,000L foudres made from Austrian oak. Neither clarified nor filtered.

Varieties

100% Grenache

Tasting Note

Aspect: Ruby in color.

Nose: Mature red fruits, sweetish, fig leaves, cherry, and red fruit marmalade.

Mouth: Plum, mineral touches, mature cherry, and spiciness. Light touch of cinnamon. Silky, velvety texture, round, smooth tannins.

JOSEP GRAU
VITICULTOR

T. + 34 977 054 071 / +34 930 077 405
celler@josepgraviticultor
www.tastdevins.com