



Wijnfiche

Martin Freixa – Old Vines | Montsant DO Spain (CATALUNA) – 2020

Vinification

Productivity: 3500 kilos/hectare

Soil: clay and calcareous earth

Age of the vines: 50 - 70 years

Ageing: 14 months in 300 liter French oak barrels

Taste

Elegance and finesse. Those are the words that describe this wine. It is a 100% Samsó (known also as Carignan) from old vines. In the nose it is fresh, with this pleasant sensation of red fruits. The bouquet it is very much like the deep and wet aromas that you get when after a rainy day you come into a humid forest. In the mouth it is juicy and tannic. But the tannins are soft as most of the Carignans from old vines. You feel that you are in front of a full bodied wine that is smooth and clean. It is a wine without edges. We talk about a rounded wine, well organized and very harmonic. Very pleasant and easy to drink. There is also a pleasant aftertaste.

Food pairing

Pork | Beef stew with dark beer | Rabbit

General information

Type: Red wine

Grape varieties: Samsó (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 16-18 °C

Taste profile: Complex generous

