



Wijnfiche

Estones – GS | Montsant DO Grenache – Carignan Spain (CATALUNA) – 2018

Domain

Estones

In 2008, two enterprising persons with a long and extensive experience in the wine industry and passionate about their respective professions, the winemaker Salvi Moliner and the sommelier Sergi Montalà, launched a project and created a winery in the Priorat region in order to produce wines with his own style and at the same time identified with the DO Montsant.

Vinification

Manual harvest in 20kg boxes. After going through accurate selection, the Grenache has been macerated and fermented in stainless tanks for 21 days, and 25 days the Carignan, Aged during 14 months in French oak barrels (Grenache) and American oak barrels (Carignan), with maloactic fermentation in the same barrels. It is stabilized in cold and softly filtered before bottled.

Taste

Deep black cherry color with good concentration and tinted tear. The sense of smell is shy and soft at the beginning and needs to be in the glass for few minutes to show its full potential. It is fruity in mouth with notes of ripe berries, plums and strawberry with a hint of spice and balsamic notes, with a licorice background. It has remarkable mineral notes and a soft and slow entry with fresh and well-balanced acidity. The fruity perception and the aging notes are subtly mixed. It is bold and tantalizing, and has mature tannin. It has a long and persistent aftertaste, and it is in this moment when its elegant mineral notes stand

Food pairing

Wine to enjoy on its own | Lamb | Casserole - wild | Steak - grilled

General information

Type: Red wine

Grape varieties: Grenache (70%), Samsó (30%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

