



## El Brindis 2016, DO Montsant *Franck Massard*

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

Vineyards in altitude located at El Molar and Mas Roig for Carignan grapes and at Marçà for Grenache grapes.

### Grape Varieties

60% Carignan and 40% Grenache

### Technical data

Alcohol content: 14%

Acidity: 4.8 g/L

PH: 3.50

### 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

20% of the wine is aged in used oak for an average of 6 months.

### Tasting notes

El brindis 2016 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 a 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.

El brindis 2016 is very light and versatile and it's the perfect companion in different meals.

