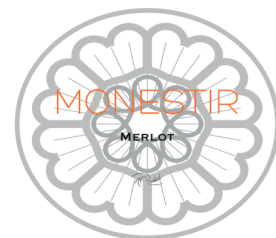


## LA VINYA DEL QUINTET MONESTIR 2017



The Quintet is, first and foremost, a group of 5 friends whose friendship is born around a place that brings them together and provides calm: the Cistercian monastery of Santes Creus, located in the municipality of Aiguamurcia, Catalonia, Spain and whose origins date back to the twelfth century.

### THE VINEYARD

Vinya del Quintet is a 2 ha vineyard that is part of a wider area known as The Plain of Sant Pere. Located not far from the Gaià River,

100% Merlot vineyard, enjoys a semi-humid Mediterranean climate with clay-calcareous soils. Vineyards are driven following the criteria of regenerative agriculture.

### MONESTIR 2017

Grapes harvested by hand and berries sorted through a selection table. After two days of cold soak maceration, fermentation is controlled by manual punching down of the skins between 1 and 2 times a day. The fermentation lasts about 21 days, and then after a gentle pressing the wine is transferred to French oak neutral barrels. We use native yeasts and sulphites at a very low level.

### TASTING NOTES

With a deep dark red colour, the nose is very fruity with notes of red fruits, cherry jam, plums but also with more spicy aromas such as vanilla or coconut combined with those of Mediterranean aromatic herbs.

In the mouth, notes of coffee, chocolate and tobacco beans appear.

It produces an intense and elegant palate, with a good acidity and very ripe tannins pleasantly present.

#### Winemaking and aging

Area:	Santes Creus (Tarragona) Winemaker selection
Type of soil:	Limestone clay
Variety:	Merlot
Harvest:	Setembre 15
Aging:	12 months in french oak
Nº of bottles:	2500

#### Analytical data

Alcohol:	15 % by vol
Volatile acidity:	0,64 g/L
Residual sugar:	0,30 g/L
Total acidity:	5,90 g tartaric acid/L
pH:	3,28
Total sulphites:	25 mg/L



*enovitis*  
DISTRIBUCIÓ