

# CASA NATAL

## 2014

### TECHNICAL DATA

<b>Appellation</b>	DO Montsant
<b>Winemaker</b>	Fernando Mora
<b>Winery</b>	Celler el Masroig
<b>Vineyards</b>	Vineyards are situated on sloping terraces above 360 metres, flanked by the spectacular Montsant mountain range and adjacent to the Priorat DOQ. The vines grow in soils of predominantly red clay which reflect the light of the sun, helping to ripen the fruit. The vines benefit from intense Mediterranean sunshine during the day and relatively cool temperatures at night, assisting in the development of complex aromas and a balanced acidity.
<b>Varietals</b>	80% Garnacha, 20% Carignan.
<b>Winemaking</b>	Each grape variety is carefully selected at the winery and fermentation and maceration is then carried out separately for each varietal in stainless steel tanks for about 16 days at 26°C, followed by one month malolactic fermentation in traditional underground cement tanks. The varietals are blended 3 months before bottling.
<b>Ageing</b>	10% is aged for 12 months in three year old French oak barrels.

### ANALYSIS

<b>Alcohol</b>	14.5% by volume
<b>Total acidity</b>	5.2 g/l (tartaric)
<b>Vol acidity</b>	0.5 g/l (acetic)
<b>PH</b>	3.5
<b>Resid. sugar</b>	< 3 g/l

### WINEMAKER NOTES

<b>Colour</b>	Medium ruby red with violet tones.
<b>Nose</b>	Complex fruit aromas with toasty notes.
<b>Palate</b>	Fruity, powerful and complex. Full of ripe cherry, white pepper and minty hints over a mineral background. A deep and refreshing finish.



## LongWINES

Tel: +34 (91) 622 13 05 / Fax: +34 (91) 622 00 29 [www.longwines.com](http://www.longwines.com)