

CASA NATAL

2014

TECHNICAL DATA

Appellation	DO Montsant
Winemaker	Fernando Mora
Winery	Celler el Masroig
Vineyards	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.
Varietals	80% Garnacha, 20% Carignan.
Winemaking	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.
Ageing	10% is aged for 12 months in three year old French oak barrels.

ANALYSIS

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

WINEMAKER NOTES

Colour	Medium ruby red with violet tones.
Nose	Complex fruit aromas with toasty notes.
Palate	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