



DO MONTSANT · AGED RED

Set de Fosc 2016

Wine among friends, wine for great meals

TECHNICAL SHEET

Grape	Carignan (samsó) 100%
Soil	Llicorella (slate)
Alcohol	14% ABV
Viticulture	Organic farming, hand-picked
Winemaking	Native yeasts, temperature-controlled fermentation in stainless steel and 26-day maceration. Aged 9 months in 225 L French oak barrels. Spontaneous clarification, very light filtration

TASTING NOTE

Eye Cherry red with a violet rim.

Nose Typical of Montsant and highly complex: raisined fruit and dry wood.

Palate Fresh acidity and intense red fruit. Fleshy, with round tannins, long and slightly mineral.

FOOD PAIRING

Meat and roasts, game, rice with sofrito, nuts and cheeses.