

Cap de Pera D.O. Montsant



HARVEST: Manual, at the optimum point of ripeness between the end of September and the beginning of October.

FERMENTACIÓN: Maceration in stainless steel tanks for two weeks with daily souvenirs to extract all the colour and aromas of the varieties. Fermentation at 22 °C and subsequent malolactic fermentation.

APPEARANCE: Ruby colour with violet reflections and ribbing, it has persistent tears.

AROMAS: Fruity, where we can notice notes of ripe red fruit such as cherry mixed with fleshy black fruit. It has a touch of spicy and balsamic aromas that are characteristic of terroir.

PALATE: On the palate it has a soft entrance thanks to sweet tannins, and that, after passing, it gives us all its fruity expression. It has a pleasant and mediocre body that envelops the palate, it also has a balanced acidity that makes it long and very friendly in the after taste

VARIETIES: Grenache, Carignan, Tempranillo, Syrah, Merlot Cabernet Sauvignon.