



# EL GOS

## FROM MONTSANT

**VARIETAL:** 70% Garnacha negra 30% Cariñena **VINTAGE:** 2016

**ALCOHOL:** 14% **WINEMAKER:** Roger Grifoll

---

### WINEMAKING:

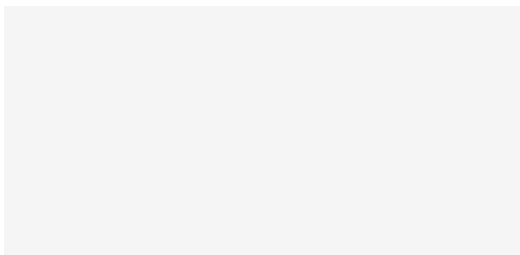
70% Granacha negra (vines 30 to 50 years)

30% Cariñena (vines 30 to 50 years)

Aged : 4 months in French oak.

---

### TASTING NOTES



**COLOUR:** Intense, brilliant violet.

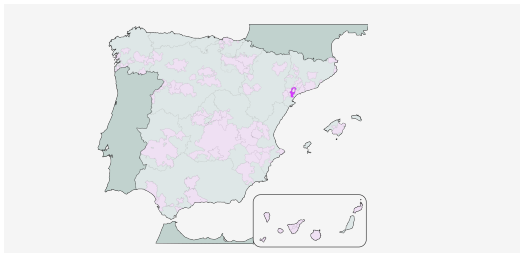
**AROMA:** fresh strawberries coupled with more mature notes of forest berry fruits, herbal (tea leaf) and chocolate.

**PALATE:** red and black berry fruit character predominates, backed with mineral notes. Structured, with soft, well-rounded tannins.

Noticeable length, with excellent aromatic development as the wine aerates.

---

### THE REGION: MONTSANT



- Altitude: 220 to 300 meters
  - Rain: 120 to 150 Liters/m<sup>2</sup>
  - Mediterranean climate
  - Varied the Land due to its geography: calcareous, sandy, clayey
  - Grapes characteristics: generally small grape, with sparse density, and due to the its location, with concentration of wine components
  - Characteristics of the wine: very concentrated, with expressiveness of the aromas and flavours
  - Yearly grape production: 120'000 kg and 1'350 grams per vine
  - On typical Montsant Land: soil is more sandy and there is less mineral-rich stone called Llicorella, with a little more moist soil which allows the retention of the materials and therefore a higher production
-