



EL GOS

MOUNTAIN WINES

VARIETAL: 70% Garnacha negra 30% Cariñena **VINTAGE:** 2017

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

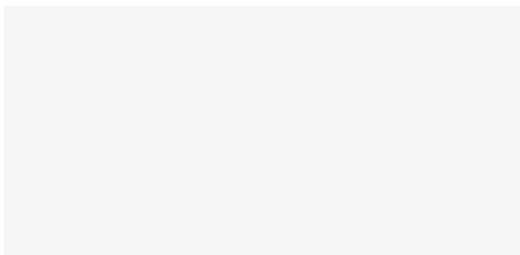
WINEMAKING:

70% Granacha negra (vines 30 to 50 years)

30% Cariñena (vines 30 to 50 years)

Aged : 4 months in French oak.

TASTING NOTES



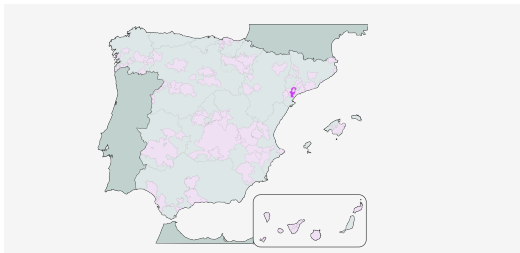
COLOUR: Intense, brilliant violet.

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/m²
 - 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
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