

D.O. MONTSANT



FRA GUILLEM

THE NOVICE

Discover the path

Classic blend of Grenache and Carignan grapes, expression of this land, converted to pure seducing fruit.

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APPELLATION OF ORIGIN

FRA GUILLEM

THE NOVICE

• *Terrain & Winemaking*

Grenache (60%) and Carignan (40%) grape varieties from own controlled vineyards. Calcareous and red clay soil in characteristic dry-stone terraces, from different plots located southwest of Montsant, among El Molar, Masroig and Marça towns. Average altitude of 300 meter. Grape harvested during September and hand-picked after rigorous selection of clusters in the field.

Second selection of grapes on receipt at the winery. The clusters are destemmed and gently squeezed, cooled and stored in stainless-steel tanks. Maceration together with the skins along approximately 14 days. The wine then is raked into a vat where the malolactic process takes place and later on, it is allowed to stand into stainless-steel vats for 6 months previous to the bottling. State bottled wine.

• *For the consumer*

Very tasty wine, with a nice after-taste sensation in mouth. Combines sweetness and acidity at the same time. Recommended to enjoy at any moment, joining very well with Mediterranean cuisine: salads, pasta, rice, and results interesting being paired with exotic or even spicy fair.

Serving temperature: Between 60° and 64°F (16-17 °C).

• *Tasting notes*

Brilliant ruby color and garnet rim with violet hints.

In nose, nice red fruit, cherries and Mediterranean bush.

Good density on the palate, mature, complex and round. Elegant wine, pure seducing fruit with soft and ripen tannins. At the end, long, refreshing and pleasing finish.



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