

GAINTUS RADICAL

montrubí

D.O. Penedès

Type of wine: Red

Variety: 100% Sumoll

Vine Age: 2006

Alcohol content: 12.5% vol.

Winemaking: Vines are planted at over 500 meters (1650 feet). Hand selected berries undergo a cold soak maceration and fermentation on the skins in 1500L *fudres* using indigenous yeast. The wine is extracted by a slow vertical pressing followed by 4 months of aging in 300l old French oak barrels on the fine lees.

Soil: Calcareous Clay

Ideal serving temperature: 14°C-16°C (57.2°F-60.8°F)

Powerful nose of red currants and black morello cherries with touches of crimson rose. Luscious and fresh on the palate, with round tannins, balanced acidity and strong varietal character.

Awards:

2016 Vintage: 92 Decanter (Simon Wright); 92 Wines & Spirits Magazine;
9,50 Guia de vins de Catalunya

2015 Vintage: 92 Wine & Spirits Magazine (USA); 89 Robert Parker

2014 Vintage: 91 Guía Peñin

