



MALONDRO



MALONDRO 2011

Process

This vintage wine is a blend of old-vine grapes harvested from vines over 50 years of age, with an exceptionally low yield. Made from Garnacha (60%) and Cariñena (40%) varieties from Celler Malondro. They grow at the foot of Montsant, surrounding the ancient villa of Siurana in an exceptionally beautiful landscape where the grape ripens slowly, giving our wine its unique personality.

The Garnacha vines are located higher up, at 600-800 metres, while the Cariñena variety is grown between 450-600 metres. The vines are grown organically with natural ground cover.

Harvesting was done manually between 10 and 25 October using 15 kg boxes and a selection table.

The process begins with a 5-day cold maceration to enhance the extraction of colour and aromas. The wine is then fermented for 30 days at 28°C, in contact with the skins, and is pumped over two times daily with ventilation and pigeage, until it is gently pressed using a vertical press.

It is finally transferred to mild toast French oak barrels (40% new oak, 60% second fill), where malolactic fermentation takes place slowly over a period of 15 months.

At the end of this process, the wine is bottled. It must continue to age for some time before consuming in order to fully enhance and achieve its true bouquet and maintain the character of the wine.

Alcohol: 14,5% vol
ATT: 5,8 gr/l

Tasting Notes

Highly intense and complex aroma, with notes of fresh fruit and a slight touch of oak, accompanied by herbal nuances and the minerality which characterises our gravelly soil. If we wait a few minutes and let the wine breathe, we will notice sparkles of black fruits in the foreground, followed by red fruits.

Pleasant on the palate, full-bodied, well-structured and buttery, with a long finish. Its most outstanding characteristic is its crispness, which is a faithful embodiment of the micro climate in the area. Evolves and improves in the mouth. All of this gives our wine a special and unique elegance.

Pairs well with cured cheeses and charcoal-grilled dishes to better appreciate it and enjoy in good company.

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