



MALONDRO



COELUM 2010

Process

Coelum is only made in exceptional vintages in order to produce a truly extraordinary wine. We use grapes from our finest, low-yield, Garnacha (55%) and Carignan (45%) vines from our two most select vineyards. Grapes from our over 55 years old vines provide additional quality to this wine.

The 2010 harvest was late. Grapes were hand selected in various stages as they gradually reached their optimum ripeness; resulting in perfectly ripened and exceptionally balanced grapes in both pulp and skin.

We began with cold maceration at 8°C for 5 days to enhance the extraction of colour and fruity aromas. Following this, the wine fermented for 15 days at 28°C, maintaining its contact with the skins for an additional 10 days.

The wine was then transferred to 300 litre French oak casks, where malolactic fermentation took place very slowly. The wine remained in the casks for 20 months.

After which it was transferred to the bottling tank. Once the wine was bottled, it still needed to age for several months before being consumed in order to heighten the bouquet and achieve maximum splendour.

Alcohol: 14% vol ATT: 5.8 gr/l

Tasting Notes

Complex aromas set Coelum apart from other wines. You may not perceive the full expression of the wine at first, but if you wait several minutes, you will begin to experience an explosion of fruit, spice, cream and mineral aromas. These aromas continue to evolve as you near the end of the bottle.

Very pleasant on the palate, full-bodied, well-structured and buttery with a long finish, characterised primarily by its crispness, always bringing to mind the character and elegance of our wines.

This is a wine to be enjoyed and savoured, since it is only made in truly exceptional vintages.

Limited edition 2,500 bottles. Serve between 16-18°C

Pairs well with barbequed, char-grilled meat and oily fish, roasts, casseroles, cheese. Like all our wines, this is designed to be enjoyed in great company.

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DENOMINACIÓ D'ORIGEN .L.

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