



MALONDRO

LATRIA 2012



Process

Over 30 year-old, low-yield Garnacha (50%) and Carignan (50%) vines are used. These are low-yield, goblet-trained vines that are earnestly cared for by Celler Malondro. We follow ecological principles including vegetation covering in our vineyards.

These vines are grown near to the town of Cornudella de Montsant, in the foothills of Montsant (Holy Mountain) that gives its name to the DO Montsant appellation in the province of Tarragona. The vines are grown in gravelly, calcareous clay soil, which is the result of thousands of years of erosion. This soil is typical of the area surrounding the ancient town of Siurana, creating a fascinating landscape where the grapes mature slowly and we elaborate a wine with a unique personality.

Garnacha comes from our Les Vedrenyes vineyard between 500-550 metres and Carignan from our Les Troies vineyard at 450m. At this high altitude the grapes mature slowly, conserving acidity and developing more complex aromas. In 2012 the grapes were harvested when they reached their optimal maturity between 2nd and 13th October, later than many other wineries in the area.

Malolactic fermentation occurs naturally in stainless steel tanks during the spring, where the wine is in contact with its skins. We then transfer the wine to second fill French oak barrels to respect the fruit properties of the wine.

Alcohol: 14,5% vol
ATT: 5,0 gr/l

Tasting Notes

Cherry colour, with a purple rim.

Intense and elegant in the nose, with hints of red fruit, toasted aromas and eucalyptus.

Pleasant on the palate, well-structured with mild tannins, balanced acidity, very crisp, with a long finish that invites you to take another sip.

Pairs well with all types of meat, substantial rice dishes, mild cheeses and good company.

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