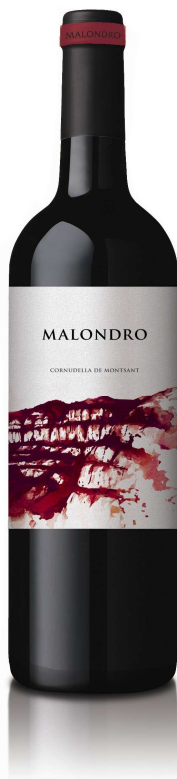




# MALONDRO



## MALONDRO 2012

### Process

This vintage wine is a blend of old-vine, low-yield grapes. Made from Garnacha (50%) and Carignan (50%) varieties from Celler Malondro, located in the foothills of Montsant, surrounding the ancient town of Siurana, a marvelous landscape where the grapes ripen slowly to give our wine its unique personality.

The harvest in the Garnacha lower-altitude vineyards (500-600m) and in the Carignan, lower-altitude vineyards (450-600 m) began on 15<sup>th</sup> October. For the higher-altitude Garnacha vineyards (600-800 m) the harvest began after 23<sup>rd</sup> October. Ripening this year was ideal due to moderate summer temperatures and just the right amount of rainfall.

Fermentation took place in contact with the skins for over 27 days at 27°C with pumping over to maximize the expression of the grape. It was then put into 50% new oak barrels (70% were French and 30% were 30% American) with varying levels of toasting for 12 months. Malolactic fermentation occurred in the oak barrels before it was transferred to stainless steel tanks for further ageing.

It was bottled in August 2014, where it aged for over 8 months before being released onto the public. This wine will continue to improve in the bottle over the next 5-7 years.

**Alcohol: 15% vol**  
**ATT: 5,6 gr/l**

### Tasting Notes

Highly intense and complex aroma which transmits an elegance that distinguishes the personality of Celler Malondro wines. Fruit and mineral aromas are integrated with the oak which gives the wine its character. The minerality in our wine is characteristic of our rocky soils. If we wait a few minutes and let the wine breathe, we will notice hints of black fruits in the foreground, followed by red fruits. You will find that the wine improves with each minute in the glass, gradually releasing its aromas.

Pleasant on the palate it is full-bodied, well-structured and buttery, with a very long finish. The most prominent characteristic of this wine is its crispness and balanced acidity. This is a faithful embodiment of the micro-climate of our town. All of these characteristics give our wine a special and unique elegance.

Pairs well with cured cheeses, charcoal-grilled and barbecued dishes for maximum enjoyment in good company.

**mon+ sant**  
DENOMINACIÓ D'ORIGEN

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