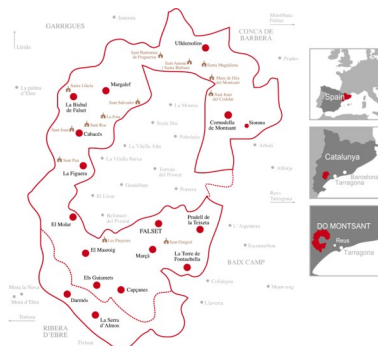




## SOMMSIS Tinto Joven 2013



montsant  
DENOMINACIÓ D'ORIGEN



### The wine

Somsis wines typify everything that is uniquely Montsant: bold, generous and full of aromas with varietal integrity and expression of the climate and soil. The Art of wine making is about gathering people who enjoy the earth we share, wine made by people, for people.

### Vinification

Traditional Montsant style. Fermented and aged in stainless steel for 8 months. Syrah and a part of the Grenache have been aged for 5 months on French oak.

### Norrel Robertson MW tasting notes

In appearance the wine has a beautiful intense cherry colour with violet highlights. On the nose the wine displays a pronounced intensity of wild raspberries, cherry and herbs. On the palate it is rich and full bodied with hints of spices and forest fruits.

### GRAPEVARIETIES

40% Carignan  
30% Grenache  
30% Syrah

### Food/winepairings

Serve with ossobuco, lamb-shank, duck, venison, pasta.....  
Best served at 16-18°C

### Ingredients declaration:

Grapes, preservatives; E-220 at the time of bottling 57 mg/L.  
other ingredients used in winemaking: yeast, bentonite.

### Analysis

Alcohol: 14,0 %  
Sugar: 0,40 g/L  
Total Acid: 4,7 g/L  
Calories : 1 glass 99 Calories ( 3,5 fl oz ) ( 103 ml)

Somsis

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