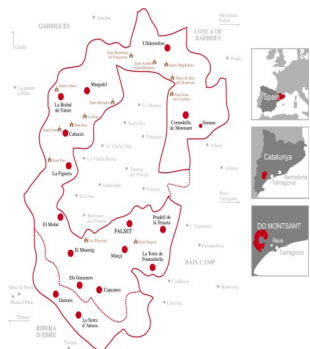




# SOMSIS Tinto Crianza 2010



### 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 style, after careful selection of the finest grapes from old vines. Aged for 11 months in French oak barrels.



### Norrel Robertson MW tasting notes

Deep ruby core with pale purple rim. Concentrated and intense. The nose has an explosion of ripe cherry fruit, plums with notes of Monte Bajo, thyme, rosemary and lavender. Mouth-filling with beautifully crafted tannins and smooth, warm notes of vanilla and spice from aging in French oak barrels. Long, soft and unctuous. Great Montsant character with intense flavours and finish

### GRAPEVARIETIES

- 60% Carignan
- 30% Grenache
- 5% Cabernet Sauvignon
- 5% Syrah

### Food/winepairings

Serve with red meat, old cheeses.....  
Best served at 18°C

### Ingredients declaration:

Grapes, preservatives; E-220 at the time of bottling 78 mg/L.  
other ingredients used in winemaking: yeast, French oak, bentonite.

### Analysis

- Alcohol: 14,5 %
- Sugar: 0,51 mg/L
- Total Acid: 5,2 g/L
- Calories : 1 glass 109 Calories  
(3,5 fl oz) ( 103 ml)

Enjoy on a lazy evening, with dinner, playing chess, listening to jazz...

