

# Jaspi Negre

## Tasting note

This wine has an intense cherry red colour. In the nose aromas of red fruit and cherries with notes of light herbs and aniseed. In the mouth fresh with spicy-sweet notes followed by long finish.

## Serving temperature

Recommended serving temperature between 14-16°C.

## Gastronomy

This wine goes well with lamb, red meat and rice dishes.

## Vinification

Grapes are handpicked from 15- to 90-year-old vines. The wine has aged in American and French Oak barrels for 3-4 months, followed by 1 year ageing in underground cement barrels. No sugars or sulphites are added to this traditional process.

## Surrounding Area

D.O. Montsant is a relatively small wine region and is geographically intertwined with Priorat. There is a Mediterranean climate with continental influences. Dry summers with an average rainfall of 650mm in the fall and occasional hail or frost. The unique soil consists of slate, which contributes to the quality of these Spanish wines. This wine is a good representative of the DO Montsant.



## Wine description

<i>Zone</i>	D.O. Montsant
<i>Variety</i>	45% Garnacha Negra, 25% Cariñena, 15% Syrah, 15% Cabernet Sauvignon
<i>Alcohol</i>	14,5%

## Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case Size</i>	30,2 x 24 x 17,5 cm
<i>Weight</i>	8,1 kg
<i>Per pallet</i>	117 cases



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