

Jaspi Negre 2017

Red wine with some aging, DO Montsant



Wine Description:

Red wine from DO Montsant, made from grapes deriving from a range of diverse soil types. Made to please an ample majority: friendly and with a marked personality. Ripe red and black fruits, herbaceous notes, as well as spice, with soft velvety tannins for structure. A powerful wine that is well structured, yet approachable. Emblematic of DO Montsant.

Tasting Note:

Color: Medium ruby.

Nose: Penetrating mix of ripe red and black berries, with a touch of spice (anise). The barrel is present in both the nose and palate, adding complexity without reducing the wine's essence.

Palate: Robust, structured and textured. Pomegranate, strawberry, bitter chocolate, ash, thyme and cardamom. Soft, present tannins. Lengthy notes of berry fruits. Intense and spicy. Persistent.

Food pairing:

The perfect match: Peas with blood sausage and artichoke hearts

Solid pairings: white and red meats, game, spicy dishes, pasta, hearty salads, cheeses.

Surprising hits: Escalivada, Ceasar Salad, Haba beans a la Catalana, sardines a la planxa, roasted lamb, beef carpaccio, aged steak cuts, ewe cheese, grilled wild mushrooms, potato tortilla, salted fish, stuffed abergine, stewed rice dishes.

Music Matches:

Arrival of The Birds by The Cinematic Orquestra

Technical data

Blend 45% Grenache – 40-90 year-old vines
25% Carignan – 40-80 year-old vines
15% Syrah – 15-30 year-old vines
15% Cabernet Sauvignon – 15-30 year-old vines

Soils Red clay, limestone and slate – vineyards in eco conversion.

Climate Mediterranean, dry hot summers. Annual rainfall of 450 mm.

Ageing: 3 months in French and American oak barrels + 1 year in underground concrete tanks.

Alcohol 14,50% **Sugars** 0,50 g/l **Acidity** 5.1 g/l **pH** 3.50

Production 70.000 bottles **Serving temperature at** 16° C

Packaging Burgundy bottle of 75cl served in cardboard cases of 6 bottles.

Label

Illustration by Oriol Malet. The feminine figure expresses sensitivity and the strength of a Mediterranean character. The upper part is a red cloud, representing red and black berry fruits, as well as freshness. Jaspi Negre is the Catalan name for the mineral Jade, and a name which transmits the minerality inherent in the wine.