

D.O. MONTSANT

Vendrell  
RIVED

[www.vendrellrived.com](http://www.vendrellrived.com)

### Blend

Garnacha, Carinyena

### Region

Montsant

### Winemaker

Josep Maria Vendrell

### Winery

Celler Vendrell I Rived

### Vineyard & Viticulture

Serè is the name of a wind that blows from the interior of the Iberian peninsula and prevents the development of fungal diseases, ideal for organic viticulture. The names of vineyards where the grapes for Serè are sourced are Pedrenyes, Mas d'en Crusat, Mas de l'Anis and come from 10-40 year old vines which face east towards the Mediterranean sea at an altitude of above 300 meters. Production per vine is 1.5 kg. The soil is calcareous, clay soil with sand and slate. Soils are manured in winter with sheep matter providing potassium and manganese that helps the grape's maturation process. No copper is added and virtually no sulphur. The grapes are hand harvested in cases of 18 kilos from mid September to early October. All the vineyards are treated organically and are controlled by CCPAE (Catalan Council of Agrarian Ecological Production).

### Winemaking

The grapes are destemmed and maceration takes place for 10 days with a controlled temperature of 20-24 C. Fermentation starts with the native yeast. The grape varieties are vinified separately and then blended. Spontaneous malolactic fermentation. Light filtration and clarification with egg-white. Matured for 5 months in 225L old French oak. Total sulphites 32mg/L. Production of 21.000 bottles. Packaging 6x75cl and single magnums 1x150cl.

### Tasting notes

Fruity ripe red fruit, spicy with a herbal base. It is juicy, with ripe fruits and a light and enjoyable mid-palate. Excellent acidity and a pleasant mineral finish.

SERÈ 2015



[www.iberiandrinks.co.uk](http://www.iberiandrinks.co.uk)