

Solpost - 2010

Right from when we started making this wine, we have wanted Solpost, our first wine, to be a true expression of our vineyards, the soil and the surrounding natural environment. It also shows our Garnatxa (Grenache) and Carinyena (Carignan) beautifully. It is refreshing and balanced and yet it also represents the respect, honesty and gratitude we have for the land where we live. Garnatxa Negra makes up the lion's share of this wine, which has been aged for twelve months in French and American oak barrels. The result is a round and complex wine which combines silkiness with structure. It is our classic wine par excellence, having received numerous accolades from critics for both its minerality and long finish.



Year: 2010

Apellation: DO Montsant

Winemaker: Xavi Peñas and Pilar Just.

Grape varieties: 55% Red Grenache, 35% Carignan, 10% Cabernet Sauvignon.

Alcohol: 14,5% vol.

Vinification: The stalks are separated from the grapes in the cellar where fermentation begins and maceration is carried out in stainless tanks. The temperature is carefully maintained at 28-30°C. After 22 days of maceration the grapes are separated from the must and the malolactic fermentation begins.

Ageing: The wine is aged for 12 months in barrels of French (50%) and American (50%) oak.

Bottling: Before bottling the wine is clarified using egg white from fresh eggs, followed by a very gentle filtration before the sulphur content is stabilised.

Production: 9.760 bottles.

Tasting notes: Solpost has a lively color. The fruit comes forward on the nose together with some spicy notes, all accompanied by a pleasant freshness. In the mouth, these pleasurable aromas reappear and reveal a complex, silky and extremely elegant wine. Pleasant, round and lingering, Solpost offers pleasure on many levels.

Cellers Sant Rafael

e-mail: xavi@cellerssantrafel.com

Tel. +34 689 792 305

Ctra. La Torre, Km 1,7. E43774 Pradell de la Teixeta (Spain)