CELLERS SANT RAFEL

# Solpost Garnatxa

Since we started making this range, we have wanted Solpost wines to respond faithfully to the vineyard, the territory and the natural environment that surrounds us. Solpost is the maximum expression of our grape varieties. It means freshness and balance. But it is also respect, honesty and gratitude for this land we live on. This monovarietal wine is the result of selecting a red Garnacha that represents the confluence of a calcareous soil, a microclimate influenced by sea breezes that we call “garbinada”, an altitude of 320 meters and of our way of understanding winemaking. Light macerations that help us find the maximum expression of our vineyard, resulting in an edacious and deep wine, but at the same time fresh and elegant.




Apellation: DO Montsant

Winemaker: Xavi Peñas and Pilar Just.

Grape varieties: Red Grenache.

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 28-30ºC. 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 used French oak barrels.

Production: 1.171 bottles.

Tasting notes: Intense and bright colour wine. On the palate, soft and well incorporated tannins. A wine with power and freshness that are combined with the finesse and elegance characteristic of the Red Garnacha. Pleasant and persistent midpalate, which invites you to continue discovering and tasting it with all the senses.

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