

Solpost Carinyena

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 the selection of our best Carinyena, located in the small plot called "Esplanes", where the granite soils are the most predominant. The Solpost Carinyena represents the challenge and the effort of making a wine with a local grape variety that is difficult to vinify. An extremely elegant wine, rich in nuances and with a great aromatic intensity, perfect for showing us the richness of the Carinyenes from our area.



Apellation: DO Montsant.

Winemaker: Xavi Peñas and Pilar Just.

Grape varieties: Carignan.

Alcohol: 14% 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 used French oak barrels.

Production: 457 bottles.

Tasting notes: Especially intense color, characteristic of this grape variety. A very expressive wine, rich in nuances and with an excellent acidity that makes Solpost Carinyena a very elegant combination, complemented by soft and well-incorporated tannins.