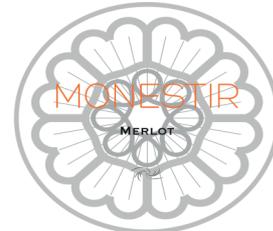


# LA VINYA DEL QUINTET MONESTIR 2022



The Quintet is, first and foremost, a group of 5 friends whose friendship is born around a place that brings them together and provides calm: the Cistercian monastery of Santes Creus, located in the municipality of Aiguamurcia, Catalonia, Spain and whose origins date back to the twelfth century.

## THE VINEYARD

Vinya del Quintet is a 2 ha vineyard that is part of a wider area known as The Plain of Sant Pere. Located not far from the Gaià River,

100% Merlot vineyard, enjoys a semi-humid Mediterranean climate with clay-calcareous soils. Vineyards are driven following the criteria of regenerative agriculture.

## MONESTIR 2022

Carefully hand-harvested and passed through a sorting table. After two days of cold maceration, fermentation is controlled through manual punch-downs carried out 1 to 2 times per day. Fermentation lasts around 20 days, followed by gentle pressing and racking into French oak barrels. We use indigenous yeasts and maintain very low levels of sulfites.

## TASTING NOTES

**Color:** Bright garnet red, medium-high intensity, clean and elegant appearance.

**Nose:** Clear aromas of ripe fruit accompanied by floral nuances and a subtle spicy background from oak aging, adding complexity without overpowering the fruit.

**Palate:** Smooth and balanced entry, with well-defined fruit sensations and a mineral touch. The tannins are fine, and the acidity brings freshness. The finish is persistent and harmonious, leaving a pleasant sensation of refinement.

Serving temperature: 14-18 °C

### Winemaking and aging

Area:	Santes Creus (Tarragona) Winemaker selection
Type of soil:	Limestone clay
Variety:	Merlot
Harvest:	Setembre 4
Aging:	14 months in french oak
Nº of bottles:	1036 bot. 0,75L 50 bot. 1,50L

### Analytical data

Alcohol:	15 % by vol
Volatile acidity:	0,92 g/L
Residual sugar:	0,82 g/L
Total acidity:	6,60 g tartaric acid/L
pH:	3,30
Total sulphites:	22 mg/L

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