

SIANA

Montserrat

DENOMINACIÓ D'ORIGEN

TERRER

The red grape varieties Garnatxa and Samsó from Els Guillamets vineyards are the base for the Siana Terrer.

VINEYARDS: MONTSANT TERROIR

Grape varieties: Garnatxa and Samsó.

Region: D.O. Montsant. **Sub region:** Els Guiamets.

Altitude of the vineyards: 280m (Garnatxa) and 320m (Samsó).

Climate: mild Mediterranean and continental hints.

Annual rainfall: an average of 525 liters per square meter.

Soil: argilocalcareous-calcareous, llicorella and limestone soils.

WINEMAKING

Harvest: hand gathered to select the best grapes. The harvest starts at mid-September with the Garnatxa and it finish at the end of September with the Samsó.

Winemaking: Cold pre-fermentation maceration and gentle extraction by pigeage (punchdown) followed by a 20 days maceration during fermentation. After fermentation is complete, 9 months of ageing in 225L and 2nd year French and American oak barrels.

Blend: Garnatxa and Samsó.

Production: 10.000 bottles.

TASTING NOTES

Appearance: Siana Terrer presents a purplish colour with violet tones.

Aroma: On the nose it presents an intense and elegant aroma of ripe red fruit and jam, with hints of anise, delicate touches of new oak and mineral notes.

Palate: In the mouth is well-rounded, pleasant, lingering and powerful. Long finish which brings out its special spicy character.

Gastronomy: Recommended with any white or red meats (fowl, wild game, stews, roast lamb, beef...), with stewed legumes and cured and blue cheeses.

Serving temperature: 14-16°C. Decanting recommended.



Ramon Canals

Owner and winemaker