



# Munt Roca



**Grape varieties:** 60% Grenache, 20% Syrah and 20 % Cabernet Sauvignon.

**Type of soil:** “Licorella” (slate from the Palaeozoic Era, Carboniferous Period) covered by a small limestone layer.

**Origin:** 100% from the MuntRoca property in El Molar (Priorat).

**Elaboration:** The different varieties are fermented separately. Maceration is quite long, at a temperature of 24 °C to 26 °C, followed by the malolactic fermentation. Once this process is completed, the wine is aged in oak between 4 to 6 months and then the coupage and the bottling are carried out.

**Characteristics:** Dry red wine, with the ripe grape bouquet typical of the Priorat Grenache.

**Alcohol content:** 13.5 to 15% by vol.

**Recommendations:** Drink at temperatures between 16 °C and 18 °C, up to eight years after elaboration.

**Pairing:** A wine characterised above all by its enormous versatility. It combines very well with foods with floral and aromatic herbs touches, pepper, cinnamon and spices in general, balsamic touches, toast or pastries, and also with meat and robust and meaty fish. Concerning the most suitable cooking methods, it is difficult to make a selection... it is a wine conceived to accompany all types of food! But we could single out stews and casseroles, spicy dishes and risottos.

## Awards:

- Mundus Vini 2018: Silver Medal, vintage 2016.
- Gilbert & Gaillard 2018: Gold Medal, vintage 2016.



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**Grape varieties:** 60% Grenache, 20% Syrah and 20 % Cabernet Sauvignon.

**Type of soil:** “Llicorella” (slate from the Carboniferous Period) covered by a small limestone layer.

**Origin:** 100% from the MuntRoca property in El Molar (Priorat).

**Elaboration:** The different varieties are fermented separately. Maceration is long (24 days approx.), at a temperature from 26°C to 28°C carefully controlled, followed by the malolactic fermentation. After that, the varieties are mixed and the resulting wine is placed in French during the next 12 months. During this time, the temperature is controlled at 16 °C. Once this process is completed, the ‘coupage’ and the bottling are carried out.

**Characteristics:** Dry red wine, complex, with the ripe grape bouquet typical of the Priorat and bright ‘minerality’.

**Alcohol content:** 13.5 to 15% by vol.

**Recommendations:** Drink at temperatures between 16 °C and 18 °C, up to fifteen years after elaboration. Decanting is recommended before serving.

**Pairing:** A well-structured, persistent, full-bodied and voluptuous wine, with a long but at the same time elegant finish. It combines well with red meats and in general with foods with high protein content. Also with certain cured cheeses and foie. Most recommended cooking methods: casseroles, stews, bbq and preserves. Also with sauces with a bitter touch (sauces with orange, bitter almonds, even dark chocolates with a bitter base).

**Awards:**

- Berlin Wein Trophy 2018: Gold Medal, vintage 2013.
- Mundus Vini 2018: Silver Medal, vintage 2013.
- Gilbert & Gaillard 2018: 93 Points, vintage 2013.