



Aura 2019

Producer: M.S.B. Somms & Vineyards, SL
Origin: Montsant Designation of Origin
Type of Wine: Aged Red Wine
Type of Sealing: 100% Natural Cork 49mm x 24,2mm
Presentation / Format: 750ml / 1500ml
Box: 6 Bottles | Wooden Box | 328mm x 293mm x 199mm
Weight x Bottle: 1670 gr
Alcohol Content: 15,5%
PH: 3,65
Total Acidity: 4,4g/l
Volatile Acidity: 0,67g/l
Sulfurous (Free / Total): 52mg/l
Residual Sugar: 0,6g/l
Grape Varieties: 100% Grenache
Production / Volume: 885 Bottles | 12 Magnums
Name of the Estates / Plots:
 Capçanes: Finca Mas d'en Guimerà / Finca Mas d'en Margalef
 El Masroig: Finca Mas d'en Tost
 Guiamets: Finca Les Rotes
Age of the Vineyard:
 Capçanes: Finca Mas d'en Guimerà 22 Years Old
 Finca Mas d'en Margalef 18 Years Old
 El Masroig: Finca Mas d'en Tost 20 Years Old
 Guiamets: Finca Les Rotes 27 Years Old
Planting Density: 4000 Vines / ha
Soils: Capçanes: Clay-limestones
 El Masroig: Red clay
 Guiamets: Sandy loam
Viticulture: The estates are grown organically with no use of synthetic products. 3 plows are made in the ground during the year in order to make the most of the rain and to eliminate competition in times of water stress during the late spring and summer.
Harvest: Manual with 20 kg boxes. Each plot is harvested at optimum time of maturation. It started on September 12th and ended on October 10th of 2019.
Fermentation / Vinification: 24 hours maceration in chambers at 4 °C with spontaneous yeasts and controlled fermentation at 25 °C for about 10 days. Maceration between 15 and 25 days. Soft pressing with vertical hydraulic press.
Aging: 85% aged in Oak Barrels for 8 Months
 15% aged in Concrete Egg for 8 Months
Barrel / Egg Type: 300L French Oak Barrel
 900L Concrete Egg
Serving Temperature: 16 - 18 °C
Decantation: We recommend decanting it 30 minutes before serving.
Recommended Glass: Burgundy or Bordeaux for Red Wines