



M.S.B.

SOMMS & VINEYARDS



Pur 2018



Producer: M.S.B. Somms & Vineyards, SL

Origin: Priorat Qualified Designation of Origin

Type of Wine: Aged Red Wine

Type of Sealing: 100% Natural Cork 49mm x 24,2mm

Presentation / Format: 750ml

Box: 6 Bottles | Wooden Box | 538mm x 328mm x 109mm

Weight x Bottle: 1670 gr

Alcohol Content: 13,5%

Total Acidity: 5,4g/l

Volatile Acidity: 0,92g/l

Sulfurous (Free / Total): 13mg/l

Residual Sugar: 0,3g/l

Grape Varieties: 60% Carignan | 40% Grenache

Production / Volume: 792 Bottles

Name of the Estates / Plots:

Finca La Parada

Finca La Balma

Vineyard Surface:

Finca La Parada < 1ha

Finca La Balma < 1ha

Age of the Vineyard:

Finca La Parada 80-100 Years Old

Finca La Balma 20-30 Years Old

Planting Density: 3500 Vines / ha

Soils: Licorella (Slate)

Viticulture: Traditional and Sustainable Craft

Harvest: Finca La Parada 13/10/2018

Finca La Balma 30/09/2018

Both estates are manually harvested with strict selection at the time of harvest.

Fermentation / Vinification:

Industrial yeasts and SO₂ in the form of metabisulfites. Three weeks fermenting in industry-approved plastic containers, with controlled temperature between 24-27 °C and application of manual cold or heat where necessary.

Manual and soft pressing.

Aging: 12 months in Stainless Steel and 8 months aged in Oak Barrels

Barrel Type: 225L French Oak Barrel

Serving Temperature: 16 - 18 °C

Decantation: We recommend decanting it 1 hour before serving.

Recommended Glass: Burgundy for Red Wines