



CASA BALAGUER

LA VIÑA DE COLÉN

100% MONASTRELL

9 months amphora and demi-john

This wine is made from Monastrell grapes planted in our *Viña de Colén* plot; un-grafted vines over 50 years old rooted in sandy soils.

Winemaking: Harvested in small 15kg crates. 50% whole bunches in small concrete vats. 50% destemmed but not crushed. Fermentation in concrete on the skins at room temperature. No added sulfur. Lightly pressed and then aged for 9 months in a combination of clay amphora and glass demijohns until it is bottled without clarification, filtration or addition of sulfur.

Tasting Note: Deep cherry red in colour. Blackberries and dark plums on the nose with a noticeable herby character of eucalyptus, lavender, rosemary and thyme. Smooth, full bodied but also fresh and fruity with precise tannins. A long wine with tension and complexity from its time in clay. A wine with great acidity that can express the most juicy and fresh side of Monastrell from the south-east of Spain.