

2019

# MARTIN FREIXA

OLD VINES FROM SAMÓS

D.O. MONTSANT



Elegance and finesse. Those are the words that describe this wine. It is a 100% Samós (known also as Carignan) from old vines.

In the nose it is fresh, with this pleasant sensation of red fruits. The bouquet it is very much like the deep and wet aromas that you get when after a rainy day you come into a humid forest.

In the mouth it is juicy and tannic. But the tannins are soft as most of the Carignans from old vines. You feel that you are in front of a full bodied wine that is smooth and clean. It is a wine without edges. We talk about a rounded wine, well organized and very harmonic. Very pleasant and easy to drink.

There is also a pleasant aftertaste. The wine is long. You have a very nice sensation when you swallow the wine. And the alcohol is well covered.

VINTAGE: 2019

ALTITUDE VINEYARDS: 270 meters

GRAPES: Samós

PRODUCTIVITY PER VINEYARDS: 3.500 kilos/hectares

SOIL OF THE VINEYARDS: clay and calcareous earth

VINES: bush

AGE OF VINEYARDS: between 50 and 70 years

AGEING: 14 months in 300 liters french oak barrels

ALCOHOL: 14,56 %

SUGAR: 0,60 g/l

ACIDITY: 5,0 g/l

LIMITED EDITION