

Alfredo Arribas

GOTES

del Montsant



The most extreme Northern Vineyards, the highest areas of the Serra del Montsant foothills, in the Natural Park located close to Vila de Cornudella. Calcareous soils that enhance fragrances and spices of the grapes themselves (Carignan and Grenache). Outstanding acidity. Clusters without destemming. Natural winemaking, minimum sulfites added. Aging in foudres and depending on the vintage a part of the wine passes through amphoras. Memories of citrus, typical of white wines. Gastronomic Challenge. The I&D wine of the Gotes family.

APELLATION	MONTSANT
VARIETIES	Grenache, carignan
ALTITUDE	300m / 700 m
SOILS	Chalky and calcareous
AGE OF VINES	40 to 65 years
FARMING	Organic
DENSITY	2.500 Vines/ha
HARVEST	End of October, beginning of September
FERMENTATION	With a little stem in steel tanks, an average of 20 days, slight "pigeage"
AGING	9 months in foudres and in French Oak barrels of various wines
PROPERTIES	Alcohol 14%; acidity 5,3 g/l; ph 3.2